MOFFAT

MAYFAIR

GAS COOKER

INSTRUCTION BOOK

YOU AND YOUR NEW COOKER – A GREAT TEAM

You'd be amazed how many good cooks use gas – research has shown that it's the preferred fuel for cooking by both professionals and home cooks.

If you've never cooked with gas before, you'll be pleasantly surprised by the speed and economy and how easy it is to use.

You'll also find that food actually tastes better, because gas is a moist heat which means whatever you're cooking in the oven has less chance to dry out.

Now your new cooker's here, you probably can't wait to get cooking, but before you do, take time out to read through this booklet which is designed to help you make the most of all the features of your new cooker. In particular it is important that you read and understand the advice highlighted in ***bold italics. This has been included for you and your family's safety. A cooker becomes hot with use and retains its heat for a long period of time after use. Whilst it has been designed and manufactured to the relevant British Standards care should be taken when either using or cleaning it.***

The cooker is designed to be used by adults to cook edible foodstuffs and must not be used for any other purposes. Children, babies and toddlers should be kept away from the cooker at all times.

Please ensure that you retain this instruction book and make it available to guests etc. who may want to use the cooker. Also pass it on with the cooker if you give or sell it to another user.

The Installation Instructions provided with your cooker gives instructions on how and where it can be fitted. If already installed you should satisfy yourself that all requirements have been met, if in doubt check with a competent person. More details on installation are given on page 22.

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IGNITION

Ignition of the cooker is by an electric spark system. To light the grill or any of the hotplate burners, simply push in then turn the appropriate control knob in an anti-clockwise direction until full on (large flame 🔥) is reached, press the ignition button, ***wait until the burner has ignited and then release.*** In the unlikely event that a burner does not light, turn the control knob off and try again.

To light the oven, when set for manual operation, push in and turn the oven control to gas mark 9, the oven will light automatically then turn the control back to the gas mark required. For automatic control see page 12.

To turn off any burner, push in and turn the appropriate control in a clockwise direction to the 'OFF' position marked ● . ***Do not leave the cooker until the flame has gone out.***

In the event of an electric power failure, the grill and hotplate burners may be lit with a match. It is not possible to use the oven.

Safety Feature

A safety feature of your cooker is that the gas to the hotplate burners is cut off whenever the lid is closed. This ensures that if a burner has accidentally been left alight, it is extinguished as the lid is closed. This feature should not be used as a means of extinguishing the hotplate burners in normal use.

The gas flow is re-instated to the hotplate burners by a combined ignition/ reset button positioned on the left hand side of the control panel. Operation is as follows:

1. Lift the lid
2. Turn on the required hotplate control
3. Firmly depress the reset button (more firmly than for ignition only). This will re-instate the gas and cause the ignition to spark and ignite the hotplate burner.

THE HOTPLATE

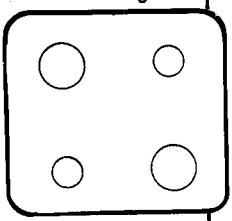
Gas hotplates have always been known and favoured for their speed, controllability and ease of use.

The hotplate can only be used when the lid is lifted. ***The rib indicated by the word handle should be grasped with the finger tips, between the two arrows, when opening and closing the lid.*** If the lid is closed ***whilst a burner is alight the gas will automatically go out. Nevertheless you should turn off all hotplate controls.***

All burners are very easily adjusted between the small (minimum setting) and large (maximum setting) flames as indicated on the control knobs, so a wide variety of foods can be cooked on the hotplate, and because a gas hotplate burner is so responsive the heat can be adjusted instantly. There is no need to slide pans across the hotplate, simply turn the burner off once cooking is completed.

Please note – when the hotplate burners are in use a slight popping may occur, this does not affect the performance.

The hotplate has two sizes of burners to suit different pans and types of cooking. Therefore a variety of pans can be accommodated. The minimum size of pan which should be used is 100mm (4″) base diameter and the maximum is 250mm (10″) base diameter.



The hotplate has been designed with safety in mind, however normal care in use should be observed. ***Pans with flat bases are more stable than those which are warped. Saucepans with handles which are not excessively heavy, in relationship to the weight of the pan, are safer as they are less likely to tip. Pans which are positioned centrally on burners are more stable than those which are offset. It is far safer to position pan handles in such a way that they cannot be accidentally knocked.***

The lid is designed as a dust cover when closed, and as a splashback when open. Do not use for any other purpose. It is necessary to remove any spillage from the surface of the lid, before opening.

When deep fat frying fill the pan only one third full of oil. DO NOT cover the pan with a lid and DO NOT leave the pan unattended. In the unfortunate event of a fire, leave the pan where it is, turn off all controls and the electricity supply to the cooker. Place a damp cloth or correct fitting lid over the pan to smother the flames. DO NOT use water on the fire. Leave the pan to cool for at least 30 minutes.

Woks may be used on the hotplate. We recommend the use of flat based woks which remain stable on the pan supports. If a round bottomed wok is used with a collar support, ***the collar must be of the open wire work type. A closed collar will restrict the air supply to the burner and will affect performance.***

THE GRILL

Most foods that are to be grilled benefit from being seared quickly on the outside and then the heat adjusted in order to achieve the desired results.

The grill pan should be positioned on the grill runners. You can reverse the grid to suit different types of food. You can also cook large portions by placing them in the grill pan directly on the base of the compartment ***but be careful not to push the pan too far back so that the handle is underneath the burner flames.***

Grilling is becoming a very popular method of cooking in our 'health conscious' society as the fat content of foods such as meat is reduced. Often the addition of fat or oil can be omitted.

Before using the grill open the grill compartment door and leave it open during grilling. Do not close the door until the grill has been turned off and the flame extinguished. When you have finished grilling and the grill is cool store the grill pan on the base and towards the back of the grill compartment.

It is usually unnecessary to pre-heat your gas grill, this saves time and energy. You may wish to pre-heat for just a couple of minutes when cooking meat such as steak.

Foods such as toast, teacakes, and muffins are best if positioned towards the centre of the grid. Those foods requiring less heat e.g. tomatoes and mushrooms can be spaced towards the edge. Arrange meat, meat products and fish to suit their thickness and how you like them cooked.

When you are using the oven you'll find that some heat will rise into the grill compartment so that you can use this area to warm your plates and dishes.

When cleaning never use caustic or spray cleaners and never place combustible materials near the grill.

THE OVEN

The oven is probably the most versatile part of your appliance as it can be used to cook such a wide range of items including stews, custards, cakes and pastries.

Heat Zones

The unique design of your gas oven creates zones of heat within the oven. The temperature on the middle shelf corresponds to the gas mark setting you have chosen, the top of the oven is slightly hotter and the lower shelf slightly cooler. The base of the oven is quite a lot cooler. You can utilise these heat zones by cooking foods requiring different heat settings all at the same time.

If more than one tray of similar items e.g. biscuits or sponges are baked together, the trays should be interchanged during cooking, or the top tray should be removed when cooked and the lower tray moved to the higher shelf to finish cooking.

Pre-heating

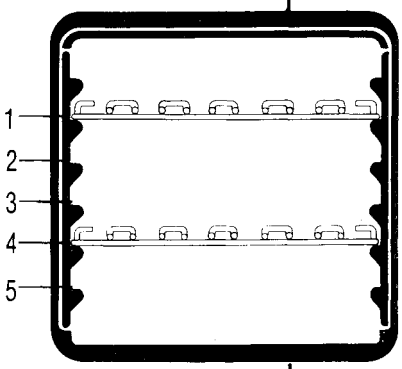
Pre-heating is usually unnecessary, this of course makes cooking in a gas oven very economical. The exceptions to the 'no pre-heat' rule are:

1. Cooking or re-heating frozen or chilled foods. Refer to packaging instructions.
2. Cooking sensitive foods such as souffles, Yorkshire pudding and yeast mixtures.

A 20 minute pre-heat is adequate.

Oven Shelves

The two oven shelves can be slotted into place in any of 5 positions – simply pull the shelf forward as far as it will go, raise the front edge and lift. To replace in a new position keep the front edge raised, slot the shelf into the runner, lower front edge and slide in. ***Ensure that shelves are put in place in the correct way.***



The shelf positions are counted from the top downwards and directions for using the various shelf positions are given on the cooking charts on pages 8, 9 and 10. When cooking always try to leave at least one runner position between shelves to allow the heat to circulate properly.

Baking Trays and Dishes

To allow heat to circulate around the oven it is advisable to leave a 13mm (½") space between all dishes and the sides of the oven.

Cooking dishes, trays etc. must never be placed over the burner. Dishes, especially those with tapered sides, should not be pushed too far back as food might burn because it overhangs the burner flames.

The baking tray we supplied with your cooker has been specially designed and tested to suit the size of your oven. Small items may be cooked on this tray and large tins and dishes should not exceed this size.

Position single dishes, cake tins etc. on the centre of the shelf, large items may benefit from being turned during the cooking time.

To help pastry to brown on the underside, cook on a dull flat tinned plate, or providing the plates are flat and have no rim underneath, place on a baking tray to cook.

Plates can be warmed in the oven which should be set to 'S'.

Notes

Under certain conditions condensation may form on the cooker. Condensation is quite normal and forms when moisture and heat is present, e.g. during cooking. A boiling kettle produces steam and similarly when food gets to cooking temperature steam is also produced which condenses on to the cooler surfaces. It is not necessarily caused by extremes of temperature but as a result of one or more of the following:-

1. The cooking temperatures.
2. Temperature of the food when placed in the oven.
3. Moisture present in the food.
4. Quantity of food.
5. The temperature and ventilation in the kitchen.

Ideal cooking conditions are not always available but where possible ensure foods which contain a lot of moisture, e.g. casseroles are covered.

Try to wipe up condensation as it occurs.

Oven Light

The oven light operates whenever the oven burner is alight. It will not operate during the delay period of an automatic cycle.

For instructions regarding replacing the oven light bulb see page 24.

OVEN TEMPERATURE CHART

The following chart is intended to be helpful if using a gas oven for the first time or when using a recipe which says 'cook at 350°F' or 'use a moderately hot oven' etc. The temperatures quoted are only a guide they are not actual temperatures in the oven.

The gas marks given are intended as a guide only and it may be necessary to increase or decrease the gas mark to suit individual preferences or requirements.

Please note that whilst the descriptions below may be 'Cool', 'Warm' or 'Moderate', the shelves and cooking dishes will be hot to the touch.

Gas Mark	Approximate Equivalent Electric Oven Setting	Temperature Description
1	275°F - 300°F 140°C	Cool
2	300°F 150°C	Cool
3	325°F 160°C	Warm
4	350°F 180°C	Moderate
5	375°F 190°C	Fairly Hot
6	400°F 200°C	Hot
7	425°F 220°C	Hot
8	450°F 230°C	Very Hot
9	500°F 260°C	Very Hot

COOKING CHARTS

The following charts give guidance for when cooking a number of foods.
However for convenience (to accommodate an extra deep dish for instance) or to brown and cook food to your liking you may alter the shelf position or the gas mark.
Always leave at least one runner position between shelves to allow the heat to circulate properly.

Meat Roasting

Food		Gas Mark	Shelf Position	Cooking Time and Remarks
ROAST MEAT	Beef	5	4	20 mins. per ½ kg (lb), 20 mins. over
	Mutton and Lamb	5	4	25 mins. per ½ kg (lb), 25 mins. over
	Pork and Veal	5	4	30 mins. per ½ kg (lb), 30 mins. over All joints of meat may be roasted at gas mark 7, and the cooking time adjusted accordingly.
ROAST POULTRY	Chicken and Turkey	5 or 6	4 or 5	20 mins. per ½ kg (lb), 20 mins. over

For poultry weighing more than 3.5 kg (7 lb); – place in a suitably sized roasting tin – time allowed per kg should be decreased – extra care should be taken to ensure the poultry is thoroughly cooked – during cooking it may be necessary to drain off some of the juices to prevent spillage – poultry should be positioned in such a way that it does not overhang the burner flame or touch the sides of the oven. If diagonal positioning is necessary ensure that the 'neck end' is towards the front of the oven.

Oven Cooking

Food		Gas Mark	Shelf Position	Cooking Time and Remarks
PUDDINGS	Baked Sponge Puddings	4	3	According to recipe.
	Baked Custards	4	3	45-60 mins. Custards should be stood in a
	Milk Puddings	2	3	2-3 hours water bath whilst cooking.
	Yorkshire Puddings – large	7	2	30-35 mins.
	– individual	7	1 or 2	10-15 mins.
PASTRY	Short Crust:			
	Fruit Pie in dish	6	3	According to recipe.
	Plate Tarts –			
	Single	6	3	35-40 mins. To help pastry brown on underside,
	2 together in the oven.	6	2 and 5	50-55 mins. cook on a dull flat tinned plate, or
				(Interchange providing plates are flat and have
				after 35 mins.) no rim underneath, place on
	Jam Tart – large	6	3	25-30 mins. baking tray to cook.
	Jam Tartlets	6	3	15-20 mins.
	Rough Puff or Flaky Pastry:			
	Meat Pies – cooked filling	7	2	According to recipe.

Parkinson Cowan

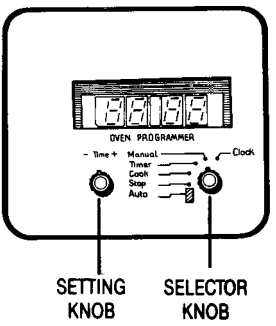
Oven Cooking

Food		Gas Mark	Shelf Position	Cooking Time and Remarks	
YEAST MIXTURES	Bread – 0.45 kg (1 lb loaves)	7	2 and 5	According to recipe.	Interchange during cooking.
	– 0.90 kg (2 lb loaves)	7	2 and 5		
	Rolls or Buns	7	1 and 2		
BISCUITS	Brandy Snaps	4	2 and 4	According to recipe.	Interchange during cooking. If cooking single trays cook near the centre of the oven.
	Flapjacks	3	4		
	Shortbread Biscuits	3 or 4	2 and 4		
	Shortbread	3	3		
CAKES	Very Rich Fruit Cake	According to recipe.			
	Rich Fruit Cake	2	3	According to recipe.	
	Plain Fruit Cake	4	3		
	Madeira Cake	3	3		
	Victoria Sandwich	4	2 and 4	20-35 mins.	
	Fatless Sponge	4	2 and 4	According to recipe.	See Notes above on Biscuits.
	Small Cakes	5	1 and 4	15-25 mins.	
SCONES	Sweet or Savoury	7	1 and 4	8-15 mins.	See Notes above on Biscuits.

THE PROGRAMMABLE CLOCK

Please note that this is a 24 hour clock, for example 2.00 p.m. is shown as 1400.

In the following paragráphs we explain how to set the controls. Read through them a few times until you're familiar with how easy it is. A plastic card has been supplied as a quick reference for setting the programmable clock.

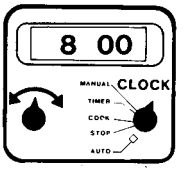


If the cooker is switched off at the socket outlet the clock will stop. When the electricity supply is first switched on, a series of dashes will appear in the display.

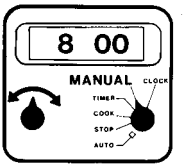
To Set the Time

Turn the selector knob to clock.

Set the correct time by turning the setting knob clockwise. Adjust the time by turning the setting knob in either direction.

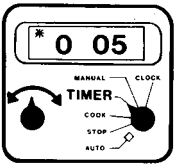


Return the selector knob to 'manual'.



To Use the Minute Minder

Turn the selector knob to 'timer'. Turn the setting knob clockwise until the display shows the interval you want to time. The asterisk (*) will be illuminated and this will remain lit up during the timed interval. Our diagram shows the timer set to 5 minutes.



Whilst using the minute minder the clock can be returned to show the time of day by turning the selector knob to manual. The asterisk will remain alight to remind you that the minute minder is set. At the end of the timed period an audible signal will be heard and the asterisk will go out.

Switch off the signal by turning the setting knob.

Note.

You can use the minute minder when an automatic sequence has been set, providing you note the following points.

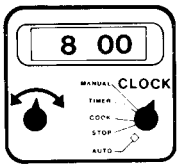
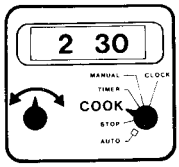
1. Turn the selector knob to 'Auto' as soon as the timed interval has been entered in the display.
2. When you set the timer during the delay period, the oven burner may spark and light, once the selector knob is returned to 'Auto' the burner will go out. The delay period is simply the period of time before cooking begins in an auto-cook sequence.

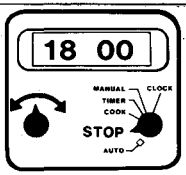
Automatic Control

When you use the automatic controls for the first time it's probably best to choose a time when you are at home. That way you can check to make sure you've set everything correctly and you'll feel much more confident when you are away from home in the future.

Setting the Controls for Automatic Use

This is very easy, all you have to do is work through the steps below. The clock will work out the rest for itself.

1. Is the electricity supply on?		
2. Is the clock showing the correct time?	To adjust turn to 'clock' and turn the setting knob in either direction.	
3. How long will the food take to cook?	Turn to 'cook'. Then turn the setting knob until the length of time you want the food to cook shows in the display. The auto neon will now glow.	 The maximum cooking time is 23 hours 59 mintues.

4. What time do you want the food to be cooked by?	Turn to 'stop'. Turn the setting knob until the time the oven is to switch off shows in the display. The auto neon will continue to glow.	 The 'stop' time must not be more than 23 hours 59 minutes from the time of day. For example if the time of day is 8.00 a.m. the latest 'stop' time will be 7.59 a.m. the next day.
5. Set to automatic.	Turn to 'auto'. The neon will still be glowing.'	
6. Turn on the oven control.	Turn to mark 9 then back to the gas mark required.	

The times shown on the chart gives an example of setting the automatic controls when the time is 8.00 a.m., the length of time the food is to be cooked is 2½ hours and the food is needed at 6.00 p.m. (1800 hours).

The clock will calculate what time the oven must switch itself on and it will turn the oven off at the end. The oven neon will glow while the oven burner is alight. Once the automatic sequence is completed there will be an audible signal to remind you that the oven must be re-set for manual operation. To re-set turn to 'manual'. Turn off the oven control.

If you change your mind and want to cancel a programme that you have set simply turn to 'manual'.

Food Preparation – Automatic Cooking

As food may sit in the oven for a while before the oven switches itself on there are some special rules to remember:-

1. Check the instructions for setting the automatic controls until you are familiar with its operation.
2. If the oven has been used, allow it to cool completely before using for automatic cooking.
3. Choose perishable foods carefully, especially during warm weather.
4. Food should be fresh and preferably straight from the refrigerator.
5. Joints of meat and poultry must be completely thawed.
6. Dishes containing left over cooked meat or poultry should not be cooked automatically if there is a delay period.
7. Choose dishes which require approximately the same cooking time. Slight variations may be allowed for by:-
   (i) placing foods in larger or smaller containers
   (ii) using more or less liquid
   (iii) cutting fruit or vegetables into larger or smaller pieces.
   These will give longer or shorter cooking times respectively. Further temperature adjustments can be made by placing foods higher or lower in the oven as the top of the oven is hotter than the bottom.
8. Arrange shelf positions to suit dishes and choose dishes which will fit into the oven together.
9. As food may be standing for some time in the oven, cover dishes with foil or a lid where possible, and in the case of roast potatoes and joints of meat, brush with a little fat or oil. Lemon juice may be added to fruit to prevent browning.
10. Cream should be added just before serving.
11. If alcohol is used fermentation can occur.
12. Green leaf vegetables which take only a short time to cook, should not be placed into the oven with the automatic meal. It is far better to cook them in a pan on the hotplate whilst dishing up the rest of the meal.

SLOW COOKING

The slowset feature enables a variety of foods to be cooked such as soups, stews and casseroles where cheaper, tougher cuts of meat can be made tender, succulent and flavoursome. In addition, delicate food items such as fish, fruits and vegetables also yoghurt and Christmas puddings can be cooked by this long, slow cooking method. Food may be prepared the evening before then left to cook unattended overnight or during the day. There is no topping up of steamers, steam-filled kitchens or checking to see if casseroles have dried-out.

This feature combined with the unique 'heat zoning' in a gas oven allows you to cook a complete meal in the oven using the 'slowset' control. Many foods normally cooked on the hotplate may be cooked in the oven instead. Steamed sponge puddings for example, can be prepared and cooked with a family meal.

There are two methods of using the oven for 'slowset' cooking. These are referred to as method 'A' and method 'B'.

Initial High Temperature Start (Method 'A')

Most foods need to be cooked at gas mark 6 for 30 minutes to begin the cooking process. The oven temperature is then reduced to 'S' and a low gentle heat is used for the rest of the cooking time. (Place food in the oven, cook at gas mark 6 for 30 minutes, reduce to 'S' for remaining time).

Low Temperature Throughout (Method 'B')

Some more delicate foods such as custards require only the very low heat throughout. (Place food in oven, cook on 'S' throughout cooking time).

If cooking dishes together which require both method 'A' and 'B' those requiring method 'B' can be put into the oven after the first 30 minutes of the cooking time has elapsed.

Recipe and Menu Planning

1. Some foods are not suitable for slow cooking, e.g. shortcrust pastry, flaky pastry and biscuits, because the temperature is too low.
2. When planning a complete meal choose dishes compatible in cooking time if the cooker is to be left unattended. Do not open the oven door unless adding or removing dishes during the cooking period.
3. The ingredients may be prepared the evening before and refrigerated overnight. In the morning transfer the ingredients into the cooking dish. By not using a cold dish to cook in, which must be heated through, you will ensure that meat is thoroughly cooked.
4. Cooking times will vary according to personal preference, size and position of dish in oven, quality, size and quantity of food.

Utensils

1. Any oven proof dishes are suitable. The size and shape of the container may affect the cooking time.
2. Cover all food during cooking with a close fitting lid, or aluminium foil to prevent food from drying out. Those foods normally served golden brown can have the cover removed for about the last half hour of the cooking time.

Food Preparation – Slow Cooking

Joints of Meat and Poultry

1. Do not cook meat joints over 2.7 kg (6 lb).
2. Do not cook poultry over 2 kg (4 lb 8 oz).
3. Cook in the middle of the oven or above.
4. Cook stuffing separately.
5. Cook for a minimum of 6 hours.
6. Joints of Pork must only be cooked if you can ensure, by using a meat thermometer, that it has reached an internal temperature of at least 88°C.
7. For good air circulation always stand joints on a rack in the roasting tin or casserole.
8. Frozen meat and poultry must always be thawed before cooking.
9. Prime cuts of Beef and Pork do not benefit from slow cooking.
10. Remove excess fat and skin unless browned first.
11. Cook using Method 'A'.

Soups, Casseroles and Stews

1. Brown meat and vegetables first (immediately prior to cooking) or place all ingredients in together.
2. Bring to the boil on the hotplate then cook using method 'B'; or use method 'A'.
3. Do not cook casseroles over 3 kg (6 lb).
4. Foods which require less cooking can be added towards the end of the cooking time.

Vegetables

1. Cut root vegetables into small pieces unless cooking whole e.g. baked potatoes.
2. All dried beans should be soaked overnight, rinsed and covered with fresh water. Bring to the boil on the hotplate and boil uncovered for 15 minutes before draining and adding to dish.
3. Place vegetables under meat in casseroles.
4. Add a few drops of lemon juice or vinegar to prevent potatoes turning black.
5. Cook using method 'A'.

Preserves

1. Only soften the fruit for jam or marmalade and then boil on the hotplate.
2. Chutney may require boiling on the hotplate after cooking to thicken.

Steamed Sponge Puddings

1. Cover the pudding with a circle of greased, greaseproof paper then with foil. Stand the prepared pudding in a pyrex basin containing enough water to come half way up the sides of the pudding. Wrap the basin and the pudding in foil, sealing the edges well so that no steam can escape.
2. Cook using method 'B'.

Milk Puddings

Just cover the cereal with boiling water, allow to stand for 30 minutes. Drain, make the pudding in the normal way, cook uncovered using method 'A'.

Meringues

1. Cook towards the bottom of the oven i.e. shelf 5 or the base.
2. Cook using method 'B'.

Fruit

1. All fruit dishes should be cooked on shelf position 5 or on the base of the oven.
2. Cook using method 'B'.

General Points

Frozen Food

- all food must be COMPLETELY THAWED before preparing for slow cooking.

Thickening

- toss meat in flour for casseroles
- blend cornflour or flour with water and add to dishes at the end of cooking.

Flavouring

- experiment with flavourings and seasonings because there is little evaporation so flavours are retained, if necessary adjust at the end of the cooking time.

Liquid

- reduce normal liquid quantities slightly as there is little evaporation during cooking.

Milk and Milk Products e.g. Cream

- add towards the end of cooking.

Reheating

- left over food should be cooled quickly and refrigerated.

Food should not be reheated using the slow cook feature, but conventionally or in a microwave cooker.

- food must only be reheated once.

CARE AND CLEANING

Please remember that for hygiene and safety reasons, this appliance should be kept clean. A build up of fats or other foodstuffs could result in a fire.

Try and mop up any spills and splashes as soon as they happen, ***but be careful as parts of the appliance will be hot.*** If your cooker needs a really good clean from hardened spills, disconnect the cooker from the electricity supply and let it cool down.

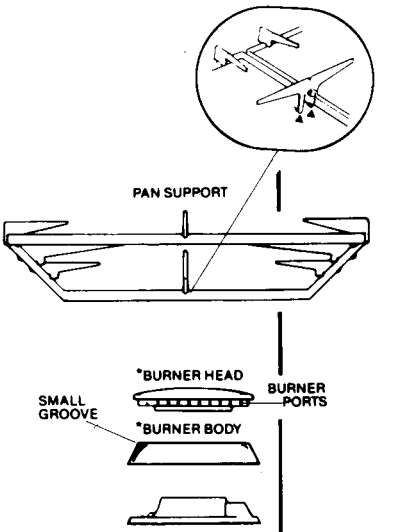
Do not use any polishes, caustic cleaners, abrasives, washing soda or soap powder, except as recommended in this booklet. If you own a dishwasher please refer to the operating instructions for the machine before washing any part of your cooker.

Clean your cooker regularly using hot soapy water, then rinse it and polish dry using a soft cloth. Any smears or finger marks on glass parts can be removed using a cleaner recommended for windows. If you remove parts of the cooker for cleaning don't subject them to 'thermal shock' that is, don't plunge them into water, before they're cooled. When you have finished and the cooker is dry, switch on the electricity and re-set the clock.

The Hotplate

The hotplate top can be cleaned using mild abrasives such as 'Jif', but take care not to damage the spark electrodes.

Please Note – The pan supports, burner heads and bodies can be removed for cleaning, but again, take care not to damage the spark electrodes. Wash these parts often in washing-up liquid, diluted with hot water. Mild abrasives may be used to remove aluminium deposits from saucepans and other stains. Ensure that the electrode, ignition port and burner ports are free from cooking and cleaning deposits. Remove stains from the burner bodies by soaking in hot water, then scouring them with a soap filled wire wool pad such as 'Brillo'. If you look after the burner bodies in this way, they will stay reasonably clean, but the surface will dull with use. Dry all parts thoroughly before replacing. After you put them back, ***light the burner to make sure that it is operating correctly. The pan support must be positioned as shown with the extended feet back to back.***



*Do not wash in a dishwasher.

The Grill

Clean the grill compartment frequently using hot soapy water. The grill pan can be cleaned using mild abrasives.

The Oven

The inner glass door can be removed for easier cleaning. Pull the panels apart and if required lift the inner panel off its hinges. The insides of the doors can be cleaned using mild abrasives.

After cleaning replace inner panel on hinges and push the panels together.

The inner glass door must be in position when the oven is in use.

You can help avoid spills by standing pies, casseroles etc., on a baking tray during cooking. Clean the base and shelves using mild abrasives.

Special Oven Linings

Your oven is fitted with special linings to help keep it clean. The finish is porous, so it soaks up and spreads fat splashes. These stains are oxidised by the air helped by the heat of the oven, and they disappear gradually. Special oven linings must only be cleaned as recommended in this booklet.

Follow the Clean Oven Code

Don't overfill dishes. Stand pies and casseroles on a baking tray. Place dishes in the centre of the shelf. Take care when putting food on a high shelf, that it does not stick to the oven roof. Use a tin which is just large enough for the meat or meat plus potatoes. Dry off excess water from vegetables which are to be roasted. Use a covered roaster or foil, then remove during the last stages of cooking to brown.

Oven Cleaning

If you follow the instructions carefully, there will be hardly any cleaning to be done other than by heating the oven regularly to gas mark 7 to help speed up the cleaning process. Obviously if you use the oven most often at low temperatures for long periods, then you will need to heat clean about every 2 to 3 weeks. If you do a lot of roasting and very little other baking, we recommend that the oven is heated to mark 7 once a week.

For the best results, set the oven to mark 5 for at least 30 minutes, then turn up to 7 for 2 hours or until the oven is presentably clean. Remove the shelves before carrying out the heat cleaning. Do not immerse the oven linings in water as this will damage the finish.

If the recommendations are not followed and the surface becomes marked, you can buy a new set of linings. Contact your supplier for details.

Removing Linings

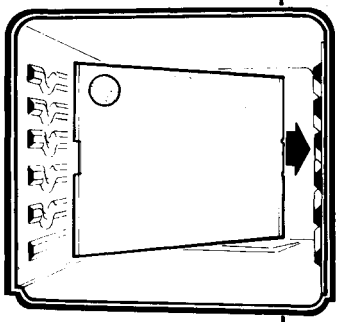
Ensure that the oven is cool.

1. Open the oven door fully and take out the shelves.
2. Slide out the oven roof.
3. Lift out the side panels.
4. To remove the back panel, rotate right hand or left hand edge outwards and pull out.

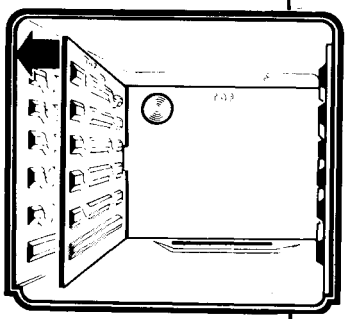
Replacing Linings

Refer to the diagrams to ensure correct positioning.

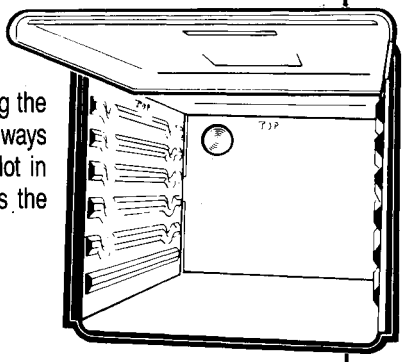
1. Replace the back panel, sliding it back into position behind the oven burner, ensuring that the oven light cut-out is positioned over the oven light.



2. Replace the side panels by sliding them behind the flaps on the back panel.



3. Slide the oven roof back into position along the channels at the top of the side panels. Always ensure that the word 'FRONT' and the slot in the oven roof liner are positioned towards the front of the appliance.



INSTALLATION

In the interest of safety this appliance must be installed and/or serviced by a competent person as stated in the Gas Safety (Installation and Use) (amendment) regulations 1990.

It is important that the appliance is suitable for your gas supply. Your installer should check the data badge at the rear of the cooker.

This cooker must be earthed. Any electrical work required to install this appliance should be carried out by a competent person. The electricity supply required is 240V 50Hz.

Cooker Dimensions

Height 903mm (35½")
Width 595mm (23½") measured over lid trims
Depth 598mm (23½")

Location

All gas appliances require adequate ventilation. Your installer will advise if in doubt.

The appliance may be located in kitchen, kitchen/diner or bedsit but not located in a bathroom or shower room. It should be installed in a room of volume not less than 6m^3 or a bedsit of volume not less than 21m^3.

Positioning

When the cooker is in position, the gap between the bottom front trim and the floor must not be obstructed. The stops fitted to the cooker are used to maintain a space of approximately 12mm at the rear. When replacing after cleaning, push the cooker back to its stop and ensure that the same distance is maintained at the rear edges. ***Shelves and wall cabinets must not be fitted closer than 787mm above the hotplate. Wall cabinets fitted in line with base units which are adjacent to the cooker must be at least 400mm above the base units.*** The appliance may be flush fitted to adjacent cupboard units below hotplate level but a 2mm gap at either side may be needed to allow movement for cleaning.

The levelling feet fitted to the cooker will allow a height adjustment between 893.5mm and 904mm (measured to top of hotplate side trims). ***If your kitchen cabinets are higher than 904mm a height adjustment kit must be fitted,*** allowing the height to be raised to 925mm. The kit is available, free of charge, from Parkinson Cowan Limited. When ordering please quote part number D2605A0 and G.C. Number 073 116.

Base units which are above the height of the hotplate should be 114mm away.

GENERAL INFORMATION

A gas cooker relies on the movement of air for heating. ***Under no circumstances must the gap between the bottom front trim and the floor, or any of the appliance vents be obstructed. Never line any part of the appliance with aluminium foil.***

Combustible materials or electric mains leads should not be allowed to trail over any part of the cooker.

Moving Your Cooker

Your cooker is fitted with rear wheels and has a flexible connection so that it can be moved easily for cleaning. Open the grill door fully; raise the cooker off its front feet by lifting at both ends of the fascia panel and pull forward on the rear wheels. Some soft or badly fitted floor coverings can be damaged when the cooker is moved across their surface for cleaning. It is advisable to ensure that the floor covering in the area below the cooker is either securely fixed so as not to ruck up when the cooker is moved or, if preferred, removed.

A stability bracket must be fitted to engage in the back of the appliance when it is standing in its normal working position. Whenever the appliance is moved, it should be repositioned correctly to engage the bracket. Care should be taken not to stress the flexible hose. This appliance is heavy and care must be taken when moving it.

Wiring A Plug

Warning: This appliance must be earthed and protected by a 3 amp fuse.

Fit a 3 pin 13 amp socket plug to cable. ***Use 3 amp fuse.***

Important: The wires in the mains lead are coloured in accordance with the following code:

Green & Yellow – Earth

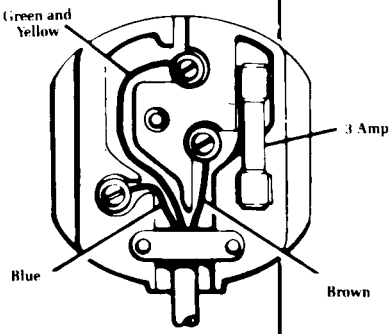
Blue – Neutral

Brown – Live

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows –

The wire which is coloured ***Green & Yellow*** must be connected to the terminal in the plug which is marked with the letter E or by the earth symbol ⏚ or coloured ***Green*** (Earth terminal).

The wire which is coloured ***Blue*** must be connected to the terminal which is marked with the letter N or colour ***Black*** (Neutral terminal).



The wire which is coloured ***Brown*** must be connected to the terminal which is marked with the letter L or coloured ***Red*** (Live terminal).

Should the ignition system fail to work there may be a fault with the electrical supply. First, check the socket by trying out another electrical appliance in it, if that works correctly renew the fuse in the plug of the appliance.

Repetitive failure of the fuse indicates that there is a fault on the appliance which must be rectified. ***Do not replace with a fuse of a higher rating than 3 amps.*** Do not attempt further electrical operation. Isolate from the electrical supply and inform the installer of the fault on the appliance.

Replacing the oven light bulb

The type of bulb required is a 25 Watt small Edison Screw with a temperature rating of T300.

Ensure that the oven is cool.

1. Disconnect from the electricity supply.
2. Open the oven door, remove the oven shelves.
3. Unscrew the bulb cover and then the bulb in an anti-clockwise direction.
4. Fit the new bulb then the glass and seal by screwing in a clockwise direction.
5. Replace the oven shelves.
6. Restore the electricity supply and adjust the clock as necessary.

Please note: The oven light bulb is not covered by the manufacturer's guarantee.

Servicing

Please turn to page 25 for information regarding servicing.

SERVICING

If your appliance fails to operate correctly, according to the instructions given in this book, contact the retailer from whom it was purchased. They will arrange for it to be serviced by a competent engineer.

Under no circumstances should you attempt to repair the appliance yourself. Repairs carried out by unauthorised or inexperienced persons may cause injury or more serious malfunctioning. Maintenance work must not be carried out by any other than a competent person. It is dangerous to alter the specification or modify the product in any way.

Service and spares are provided by your supplier and not direct from our factory. Failure to use manufacturer's original spares could invalidate normal B.S.I. approval of the cooker. As far as possible, try and determine the nature of the fault when reporting it to your supplier, and always give your cooker's full name and serial number which can be found on the reference badge which can be seen when the oven door is opened.

Make a note of this information in the space provided:-

Name:

Serial Number:

This handbook is accurate at the date of printing, but will be superseded and should be disregarded if specification or appearance are changed in the interests of continual improvements.

Parkinson Cowan Limited
Hansons Bridge Road, Minworth, Birmingham B24 0QT.
Sales & Marketing – Telephone: 021-351 1661. Fax: 021-313 1598. Telex: 338068.
Service Department – Telephone: 021-351 1662. Fax: 021-313 1479. Telex: 338068.

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MOFFAT *Mayfair*

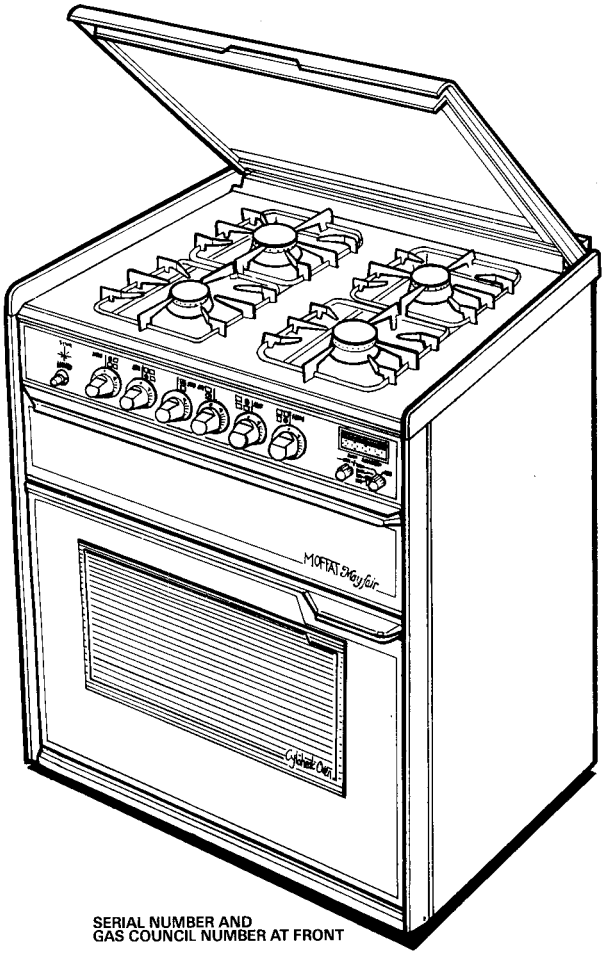
GAS COOKER

G.C. Number: 11 548 07

INSTALLATION AND SERVICING INSTRUCTIONS

THIS APPLIANCE IS FOR USE ON NATURAL GAS ONLY

IN THE INTEREST OF SAFETY THIS APPLIANCE MUST BE INSTALLED AND/OR SERVICED BY A COMPETENT PERSON AS STATED IN THE GAS SAFETY (INSTALLATION AND USE) (AMENDMENT) REGULATIONS 1990.



DATA BADGE ON BACK PANEL

SERIAL NUMBER AND GAS COUNCIL NUMBER AT FRONT

LEAVE THESE INSTRUCTIONS WITH THE USER.

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TECHNICAL DATA

DIMENSIONS

	Height	*Height*	*Width*	*Depth*
Overall	903 mm *with cover down*	1436 mm *with cover up*	595 mm	598 mm
Height to Hotplate	865 mm	–		
Space for fixing at hotplate level (See Fig. 1 for details)	599 mm *minimum (Width)*	600 mm *minimum (Depth)*		
Space for fixing above hotplate level	114 mm each side of cooker. (See Installation Note E)			
Minimum space above hotplate	787 mm			
Weight of the appliance	63.9 kg			
Minimum distance from rear wall	12 mm (spacer)			

CONNECTIONS

Gas	Rear R.H. side of cooker at hotplate level. R½ (½" BSP Male).
Electric	220-240V 50 Hz Mains 3-core cable is attached which should be fitted to a suitable plug with a 3 amp fuse.

IGNITION

Spark Generator	Turnright GL.320: APCO MG5 + 1 7424: Vernitron 407/1/72657/015

GRILL

Heat Input	3.45 kW (11,775 Btu/h)
Injector size	1.53 mm
Injector Marking	153
Aeration Adjustment	None
Flame Picture/Cone Height	20 mm
Ignition	H.T. Spark
Spark Gap	3-4 mm
Pressure Test Point	Grill injector
Pressure Setting	20 mbar.
Electrode	Kigass, Derlite

HOTPLATE

	High	*Low*
Heat Inputs (Right Hand Front and Left Hand Rear)	3.15 kW (10,750 Btu/h)	
Heat Inputs (Left Hand Front and Right Hand Rear)		1.85 kW (6,310 Btu/h)
Injector Size	1.32 mm	0.97 mm
Injector Marking	132A	097A
Aeration Adjustment	None	None
Flame Picture/Cone Height	15 mm	15 mm
Ignition	H.T. Spark	H.T. Spark
Spark Gap	3-4 mm	3-4 mm

OVEN

Oven Heat Input	2.8 kW (9,550 Btu/h)
Injector Size	1.25 mm
Injector Marking	125
Aeration Adjustment	None
Flame Picture/Cone Height	15 mm
Ignition	H.T. Spark
Spark Gap	3-4 mm
Flame Supervision Device/ Solenoid Valve	Diamond 'H' GSD 307
Thermostat	Copreci MT15700R/49 or Diamond 'H' 1100-76 B2 or Teddington DGOT/DH/14D
Thermostat By-Pass	0.62 kW (2,100 Btu/h)
Automatic Oven Control	Turnright CA7006
Electrode	Kigass, Derlite

IMPORTANT – SAFETY REQUIREMENTS

This appliance must be installed in accordance with the Gas Safety (Installation and Use) (amendment) Regulations 1990 and the I.E.E. Wiring Regulations. Detailed recommendations are contained in the following British Standard Codes of Practice – BS.6172, BS.5440 : Part 2 and BS.6891. ALL BRITISH STANDARDS MUST BE 'CURRENT EDITIONS'.

PROVISION FOR VENTILATION

The room containing the appliance should have an air supply in accordance with BS.5440 Part 2 : Current Edition.

All rooms require an openable window or equivalent and some rooms will require a permanent vent as well.

For room volumes up to $5m^3$ an air vent of $100cm^2$ is required.

For room volumes between $5m^3$ and $10m^3$ an air vent of $50cm^2$ is required. If the room has a door that opens directly to the outside no air vent is required.

For room volumes that exceed $11m^3$ no air vent is required.

If there are other fuel burning appliances in the same room, BS.5440 : Part 2 : Current Edition should be consulted to determine the requisite air vent requirements.

For information regarding the fitting of flexible supply pipes, the highest temperature at the rear of this cooker which may come into contact with the supply pipe is 70°C above ambient.

When the appliance has been installed there must be enough space for the glass hotplate lid to open fully.

When the appliance is in its normal position, the gap between the bottom front trim and the floor must be unobstructed.

LOCATION OF APPLIANCE

This appliance must not be installed in a bed-sitting room of volume less than $20m^3$ or in a bathroom or shower room.

POSITIONING THE COOKER

CAUTION:

Some soft or badly fitted floor coverings can be damaged when the cooker is moved across their surface for cleaning. It is advisable to ensure that the floor covering in the area below the cooker is either securely fixed so as not to ruck up when the cooker is moved or, if preferred, removed.

INSTALLATION

1. POSITIONING THE APPLIANCE

(Fig. 1)

NOTE A: The appliance is designed to be flush fitted with 2 mm clearance at each side to allow for it to be pulled forward for cleaning etc.

NOTE B: The hotplate side trims should be flush with the cabinets and must not be below. Adjustable levelling feet at the front and wheels at the rear are provided on the base of the appliance. Adjustment is obtained by rotating in or out the feet at the front of the appliance from the underside of the appliance, and by screwing in or out the wheels at the rear of the appliance.

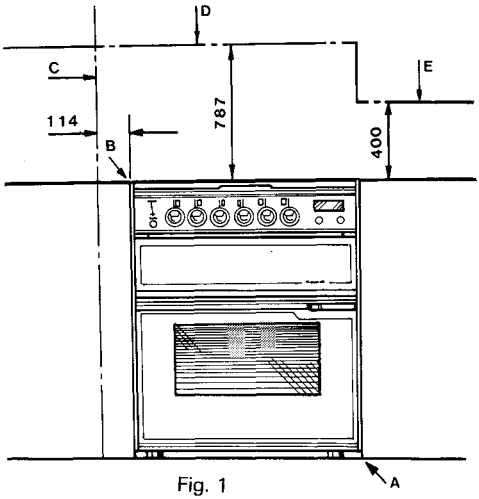


Fig. 1

The wheel adjusters are reached from the rear of the appliance.

When adjusting the height of the appliance the wheels should finish up square, i.e. facing front to back. A spirit level should be placed on a cake tray on one of the shelves to confirm that the appliance is correctly levelled.

The levelling feet and wheels fitted to the appliance will achieve a height to hotplate trims of 900 mm +4.0 mm/−6.5 mm, but if the cabinets are higher than 904 mm then a height adjustment kit is available which will raise the appliance to a nominal 925 mm (Kit Number D2605A0), (G.C. No. 073 116).

NOTE C: If appliance fitted next to a side wall or cabinets are above height of hotplate trims, then a gap of 114 mm is required. Curtains must not be fitted immediately behind the cooker or within 114 mm of the sides of the cooker.

NOTE D: Any wall cabinet or extractor must not be lower than 787 mm above hotplate level.

NOTE E: Wall cabinets may be fitted level with the sides of the base units, providing that the lower edge of the wall cabinet is a minimum of 400 mm above the worktop.

2. FITTING THE STABILITY BRACKET

It is recommended that if the cooker is to be installed with a flexible supply pipe a stability bracket (SK.4729.A) is fitted which is available from the supplier of the appliance (see Safety Requirements: Page 4).

These instructions should be read in conjunction with the leaflet packed with the stability bracket.

Place cooker in its intended position and level cooker.

Mark off 123 mm from the right-hand side of the cooker as shown, this is the centre line of the bracket fixing.

Draw a line 100 mm (4") from the front edge of the levelling feet (see Fig. 2a) and remove cooker from its position. Mark off 505 mm (19⅞") back from this line on the centre line of the bracket to locate the front edge of the lower bracket.

Fix lower bracket (with two fixing holes) to the floor, then measure height from floor level to engagement edge on back of cooker, Dimension 'A' of Fig. 2b.

Assemble upper bracket to lower bracket so that underside of bracket is Dimension 'A' +3 mm (⅛") above floor level.

Re-position cooker and check that top bracket engages into cooker back to a depth of 75 mm (3") as shown in Fig. 2b.

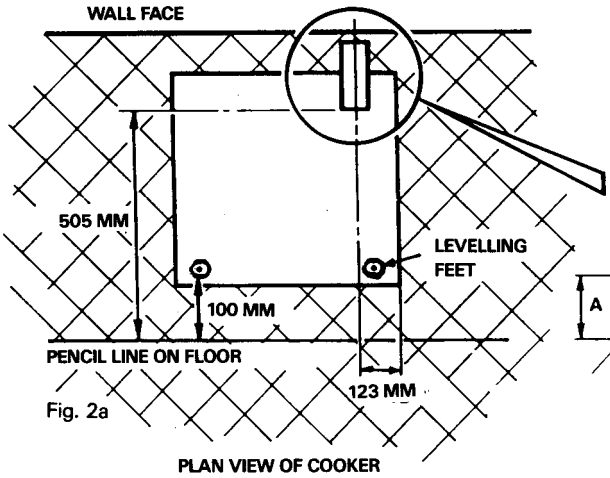


Fig. 2a

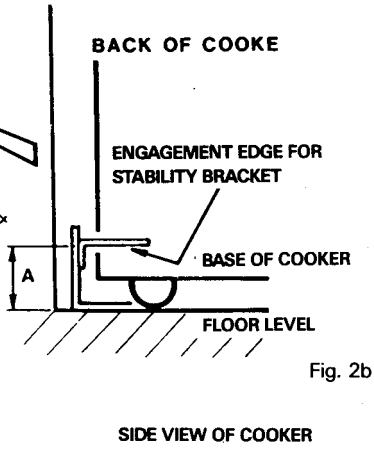


Fig. 2b

3. CONNECTING TO GAS

This cooker is designed to be installed with an appliance flexible connection. Supply piping should not be less than R⅜ (⅜" B.S.P.). Connection is made to the R½ (½" B.S.P.) male threaded entry pipe located just below the hotplate level on the rear right-hand side of the cooker. A ½" female elbow is required.

When fitting the elbow to the rear of the cooker, raise the hotplate cover.

Check for gas soundness after connecting the gas supply.

The gas bayonet connector must be fitted in the shaded area indicated in Fig. 3. Take into account that it must be possible to pull the cooker forward sufficiently. The hose must not get caught on the stability bracket.

IMPORTANT: FLEXIBLE TUBING USED MUST COMPLY WITH BS.669.

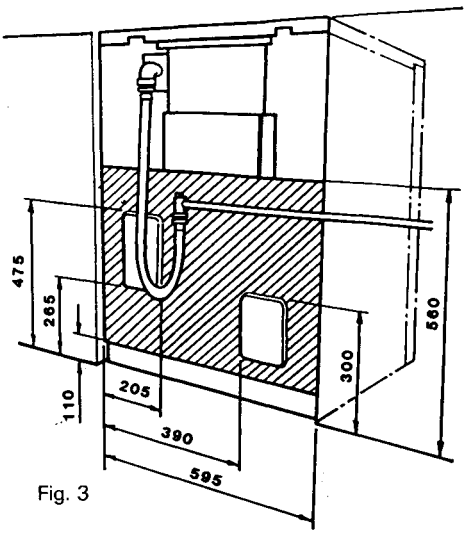


Fig. 3

Dimensions for shaded area (in mm's).

4. CONNECTION TO ELECTRICITY SUPPLY

WARNING:

THIS APPLIANCE MUST BE EARTHED BUT NOT TO THE GAS SUPPLY PIPING.

This appliance must be connected to 220V-240V A.C. 50 Hz supply which incorporates a 3 amp fuse, if a 13 amp plug is used. If any other type of plug is used, it should incorporate a 5 amp fuse in either the plug or adaptor or at the distribution board. The appliance is supplied with two metres (6½ ft) of 5 amp 3 core cable. If this proves to be insufficient to allow the appliance to be plugged into the nearest supply socket, the supply cable can be either:

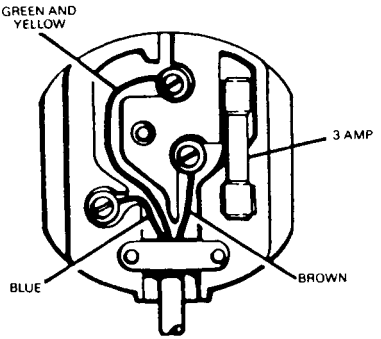


Fig. 4

(i) Replaced totally by a longer cable at least 0.75 mm² nominal cross sectional area (24/0.2 mm). To BS.6500: Current Edition Table 16.

(ii) Extended by using a B.E.A.B. approved 3-way sealed flex connector with integral flex clamps.

DO NOT EXTEND THE CABLE USING PLASTIC OR CERAMIC CONNECTION TERMINAL BLOCKS AND/OR INSULATION TAPE.

ALL EXTERNAL WIRING BETWEEN THE APPLIANCE AND THE ELECTRICAL SUPPLY SHALL COMPLY WITH I.E.E. REGULATIONS.

Fit a 3-pin 13 amp plug to the end of the cooker cable (Fig. 4). Connect the wires as follows:

BROWN to the Live Terminal.
BLUE to the Neutral Terminal.
GREEN and YELLOW to the Earth Terminal.

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

The wire which is GREEN and YELLOW must be connected to the terminal in the plug which is marked with the letter 'E' or by the earth symbol ⏚ or coloured GREEN or GREEN and YELLOW.

The wire which is coloured BLUE must be connected to the terminal which is marked with the letter 'N' or coloured BLACK.

The wire which is coloured BROWN must be connected to the terminal which is marked with the letter 'L' or coloured RED.

FIT A 3 AMP FUSE TO THE PLUG FUSE HOLDER.

Ensure that the supply cable cannot get caught by the stability bracket.

Plug in the appliance.

In the event of an electrical fault, refer to the Preliminary Electrical Systems Check on Pages 9 and 10.

5. PRESSURE TESTING

The grill injector is used as a pressure test point. Remove the grill pan from the grill compartment and pull the H.T. lead off the electrode at the rear left-hand side of the grill burner. Remove grill compartment top front cover plate (2 screws). Remove two screws from the front of the grill burner underneath the middle of the fascia panel (left and centre screws) whilst supporting it with the other hand (Fig. 16). Lower burner at front end and withdraw. Remove the aeration cup which is situated at the rear of the grill compartment by undoing two screws. Fit the pressure gauge onto the grill injector which is now accessible from the rear of the appliance.

Check the supply pressure by turning the grill tap on and one large burner tap full on and light the hotplate burner.

The pressure should be nominally 20 mbar and must be between 18 mbar and 25 mbar.

Turn off the taps, disconnect the pressure gauge and re-assemble the aeration cup and grill burner.

NOTE: When refitting the grill cover plate ensure back edge is hooked inside grill compartment.

6. OVEN LIGHT

Ensure timer is set to manual, turn thermostat knob full on, check that light is operative.

7. CHECKING THE GRILL

Place the grill pan containing the grid into the grill compartment. To light the grill burner, push in and turn the grill tap knob to full on, then press the ignition/reset button. Check that burner cross-lights satisfactorily, both sides.

8. CHECKING THE HOTPLATE

Lift the lid and depress ignition/reset button fully.

Ensure that the burner heads and burner bodies are correctly seated in position. Fit the pan supports. Check ignition of each of the hotplate burners as follows; push in and turn the appropriate control knob to full on, then press the ignition/reset button.

Check that the hotplate cut-off valve is working correctly by closing the lid then re-opening. There should be no gas supply to the hotplate burners until the ignition/reset button is depressed fully. If ignition does not work refer to Fault Finding Guide on Page 14.

9. CHECKING THE OVEN CONTROLS

TO SET CLOCK

1. Turn on electricity supply and ensure that the thermostat is in the OFF position.
2. Rotate right-hand clock knob to the 'clock' position.
3. Set the time of day by rotating the left-hand knob. Note that it is a 24 hour clock.
4. Rotate the right-hand knob to the 'manual' position.

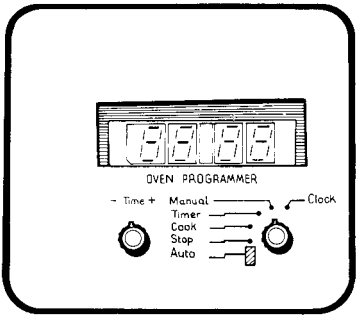


Fig. 5

TO CHECK OVEN

1. Set the clock as described above, the clock is now ready for manual operation.
2. Turn the oven thermostat knob to Mk.9 and check that there is sparking from the ignition system. This should continue until the oven burner is alight. If ignition does not work refer to Fault Finding Guide on Page 14.
3. When the oven burner lights up the sparking should cease, there should be a low gas rate at first to the oven burner which is the Flame Supervision Device (F.S.D.) by-pass rate.
4. When the F.S.D. phial has heated up (not more than 60 seconds) it opens the F.S.D. valve and the main gas stream flows to the burner.
5. Set the oven thermostat to Mk.2, close the oven door and check that after about 10 minutes the flame size has reduced.
6. Turn off the thermostat and check that the oven flames go out.

AUTOMATIC OPERATION

Having set the clock up as described above, turn the right-hand knob to the 'cook' position and set the left-hand knob to show a cooking time of 2 minutes (0.02).

Turn the right-hand knob to the 'stop' position; the time shown on the display is now the time of day with 2 minutes added on. Rotate the left-hand knob to add 2 minutes to this time, to give a 2 minute delay. Turn the right-hand knob to the 'auto' position to complete the programming sequence, the clock now shows the time of day again with the auto neon glowing continuously.

Turn the oven thermostat knob about half on and 2 minutes after setting, the oven burner should commence its lighting sequence.

Two minutes after the lighting sequence has started the timer should switch off the gas supply to the oven burner and the audible signal should sound. If the signal is continuous it may be switched off at any time by rotating the right-hand knob.

Turn oven thermostat knob off.

Return timer to manual by rotating the right-hand knob to the 'manual' position.

General Note:
The automatic oven is controlled by a normally closed solenoid valve which is controlled by the clock and is only in operation during the cooking period.

10. HOTPLATE LID CHECK

Check that the lid opens and closes satisfactorily (NOTE: Lid tensioning and alignment has been pre-set by the factory). However, should lid require adjustment See Section 'S'. Adjusting screws must be set the same both sides so that they just allow the lid to close gently when released from the half open position.

If the lid is out of alignment it may be adjusted by using the lid alignment adjuster screws shown in Fig. 18. Slacken both screws, adjust alignment and re-tighten both screws. Repeat on other side if necessary.

NOTE: There must be a minimum gap of 1.5mm between top of hob side trims and lid side trim overlap.

11. GENERAL

Instruct user on how to use the cooker. Pass on the Users Instructions.

Refer the user to the wording, in bold italics, in the inside cover of the users instructions which gives advice on the safe operation of the appliance.

Preliminary Electrical Systems Check

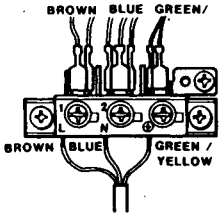


Fig. 6

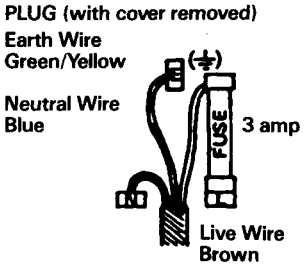
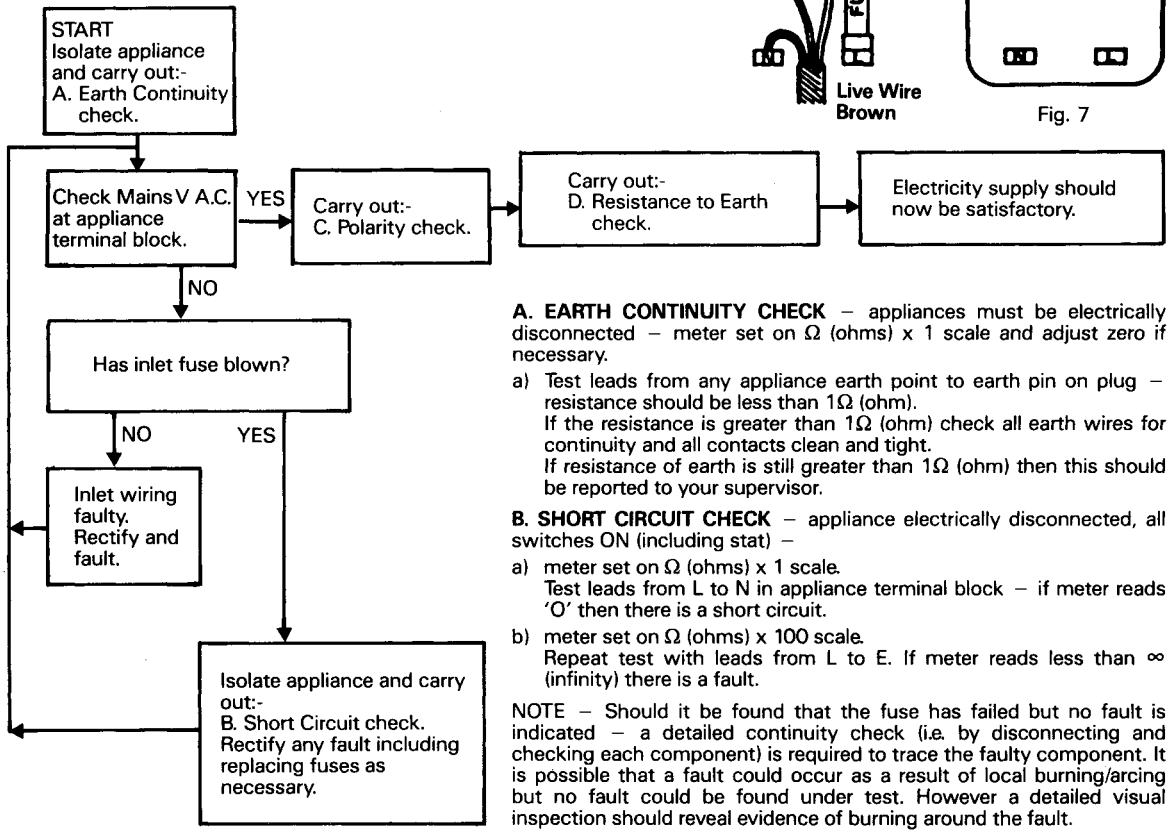


Fig. 7



A. EARTH CONTINUITY CHECK – appliances must be electrically disconnected – meter set on Ω (ohms) x 1 scale and adjust zero if necessary.

a) Test leads from any appliance earth point to earth pin on plug – resistance should be less than 1Ω (ohm).
If the resistance is greater than 1Ω (ohm) check all earth wires for continuity and all contacts clean and tight.
If resistance of earth is still greater than 1Ω (ohm) then this should be reported to your supervisor.

B. SHORT CIRCUIT CHECK – appliance electrically disconnected, all switches ON (including stat) –

a) meter set on Ω (ohms) x 1 scale.
Test leads from L to N in appliance terminal block – if meter reads 'O' then there is a short circuit.

b) meter set on Ω (ohms) x 100 scale.
Repeat test with leads from L to E. If meter reads less than ∞ (infinity) there is a fault.

NOTE – Should it be found that the fuse has failed but no fault is indicated – a detailed continuity check (i.e. by disconnecting and checking each component) is required to trace the faulty component. It is possible that a fault could occur as a result of local burning/arcing but no fault could be found under test. However a detailed visual inspection should reveal evidence of burning around the fault.

C. POLARITY CHECK – appliance connected to mains supply and meter set on 300 Vac scale. Test at appliance terminal strip:-

a) Test leads from L to N – meter reads approx. 240 Vac.
b) Test leads from L to E (⏚) – meter reads approx. 240 Vac.
c) Test leads from N to E (⏚) – meter reads from 0-15 Vac.*

Thus the terminal marked L is the live terminal. If the low * Vac reading is given on terminals other than N to = (⏚) there is an electrical fault.

Repeat the test at the appliance plug/inlet spur to check the wiring system up to the appliance and rectify any fault. If necessary, repeat the test at the supply system socket/spur – if the fault also occurs at this stage then there is a house system fault which requires attention by the Electricity Authority. The customer should be warned not to use the appliance until this examination has been carried out.

D. RESISTANCE TO EARTH CHECK – appliance must be disconnected from mains supply and meter set on Ω (ohms) x 100 scale. All switches, including stat. ON – Test leads from L to E – if meter reads other than infinity (∞) there is a fault which should be isolated. A detailed continuity check is required to trace the faulty component.

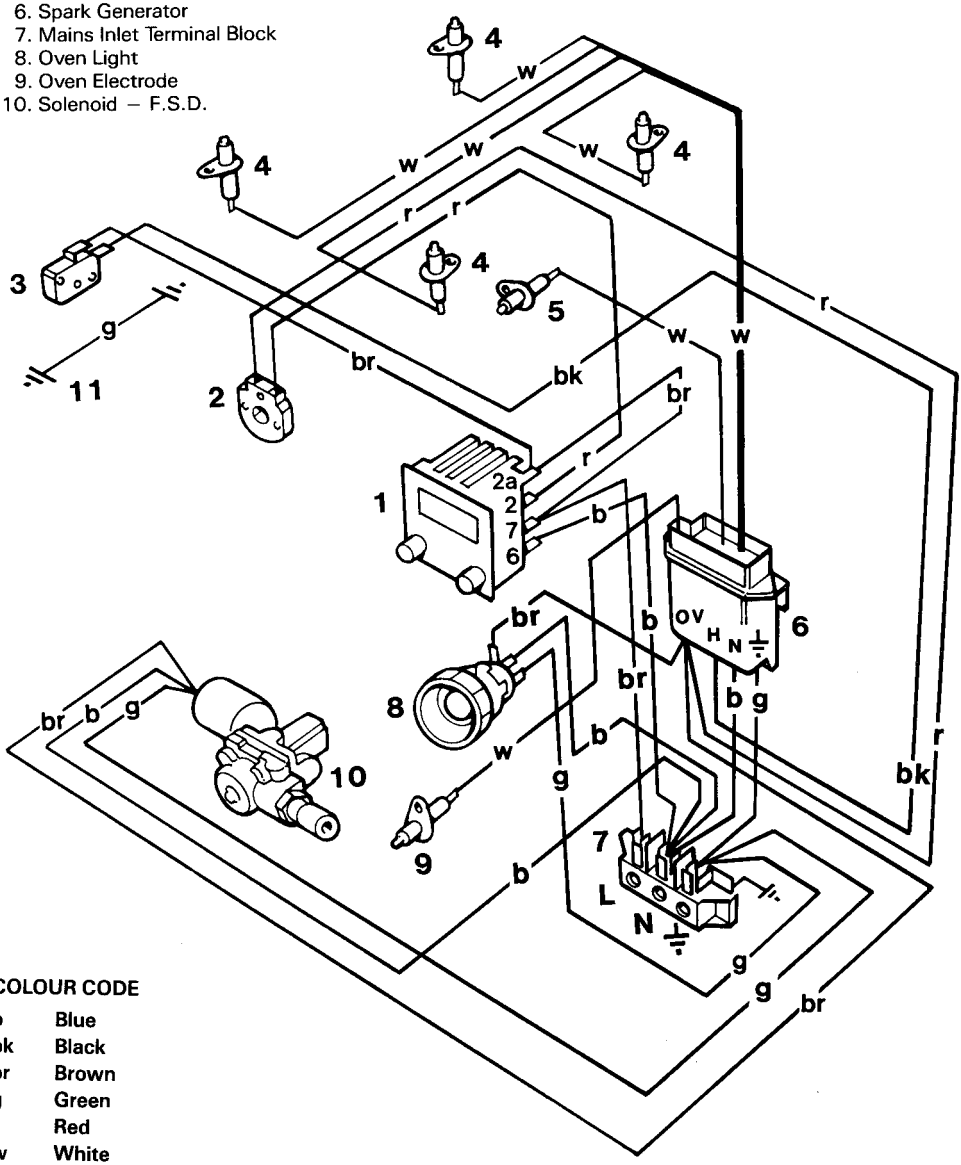
IMPORTANT

In the event of a fault on installation of the appliance this series of checks are the first electrical checks to be carried out during a fault-finding procedure. On completion of the service/fault-finding task which has required the breaking and remaking of electrical connections, then the checks – A. Earth Continuity; C. Polarity and D. Resistance to Earth – must be repeated.

ILLUSTRATED WIRING DIAGRAM

KEY TO PARTS

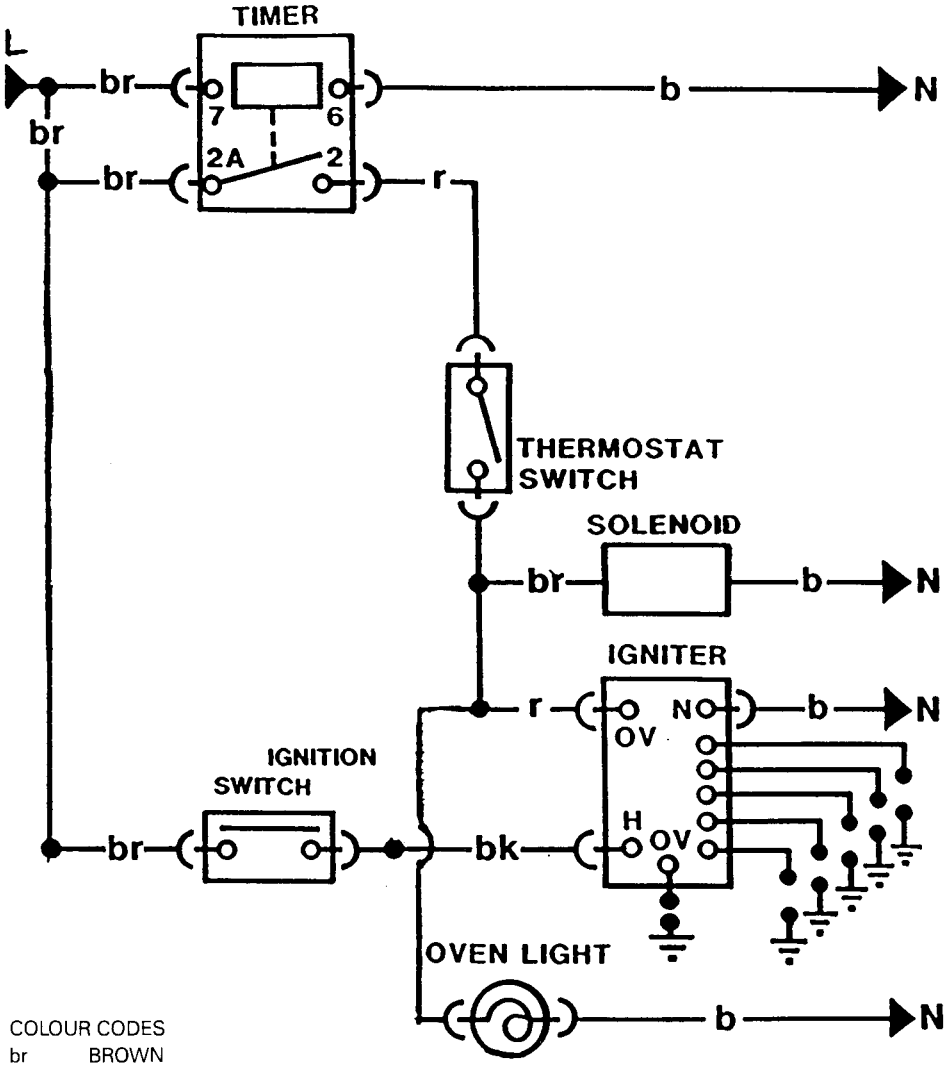
1. Timer
2. Thermostat Switch
3. Gas-on Ignition Switch
4. Hotplate Electrodes
5. Grill Electrode
6. Spark Generator
7. Mains Inlet Terminal Block
8. Oven Light
9. Oven Electrode
10. Solenoid – F.S.D.



COLOUR CODE

b	Blue
bk	Black
br	Brown
g	Green
r	Red
w	White

FUNCTIONAL FLOW DIAGRAM



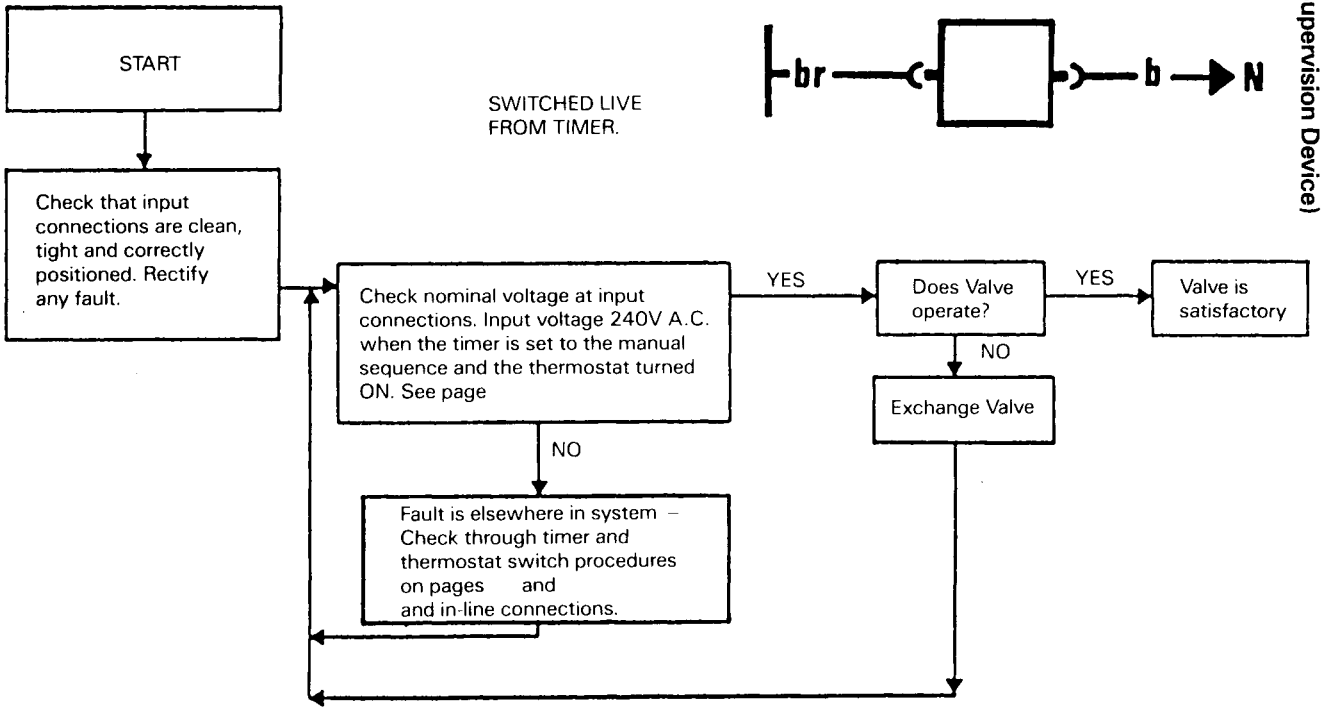
COLOUR CODES

br	BROWN
bk	BLACK
b	BLUE
r	RED

Fig. 8

FAULT FINDING GUIDE
(To be used in conjunction with British Gas Multimeter)

Fig. 9


START
Check that input connections are clean, tight and correctly positioned. Rectify any fault.
SWITCHED LIVE FROM TIMER.
Check nominal voltage at input connections. Input voltage 240V A.C. when the timer is set to the manual sequence and the thermostat turned ON. See page
YES
Does Valve operate?
YES
Valve is satisfactory
NO
Exchange Valve
NO
Fault is elsewhere in system – Check through timer and thermostat switch procedures on pages and and in-line connections.

MAINS/SPARK IGNITION SYSTEM

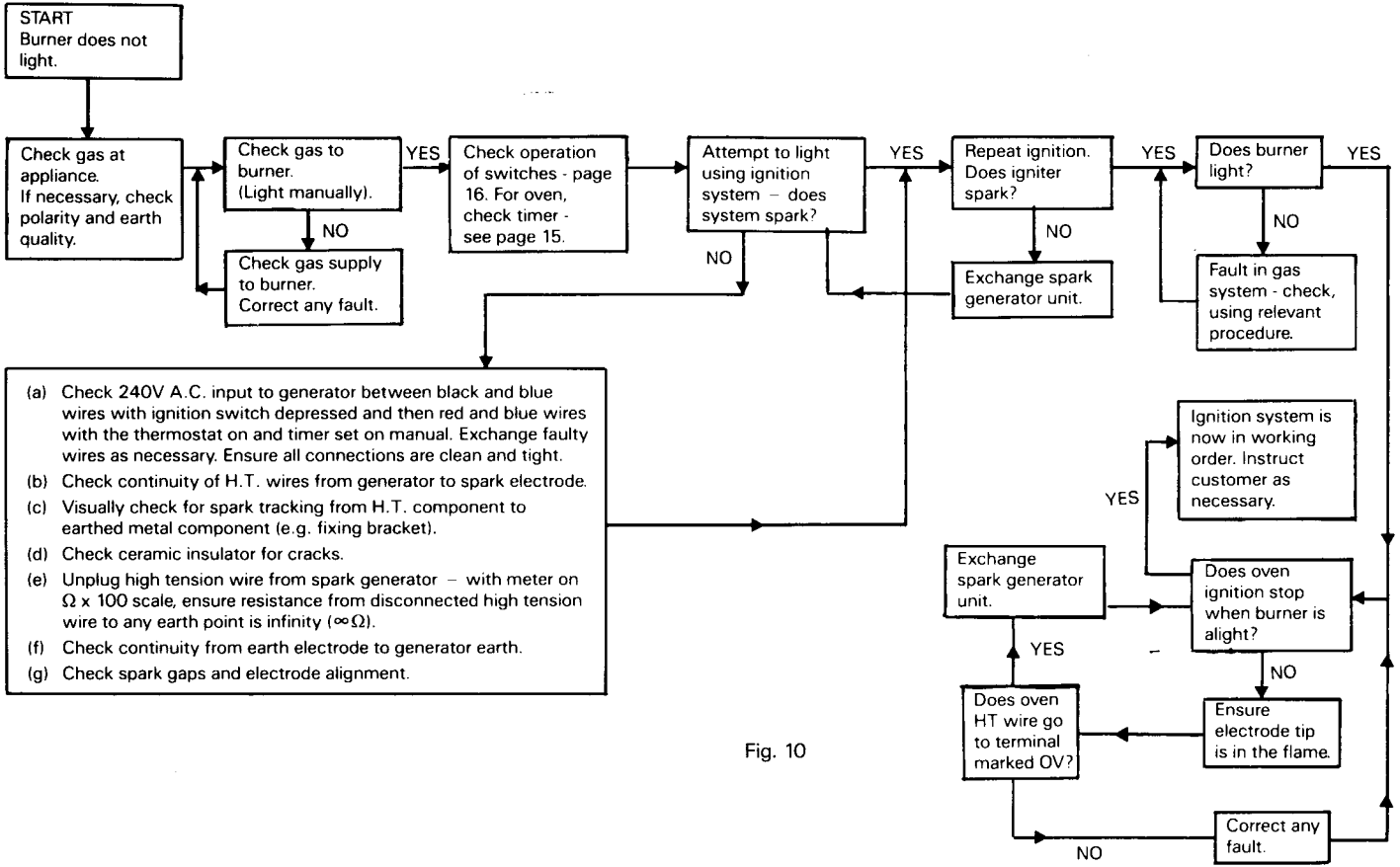
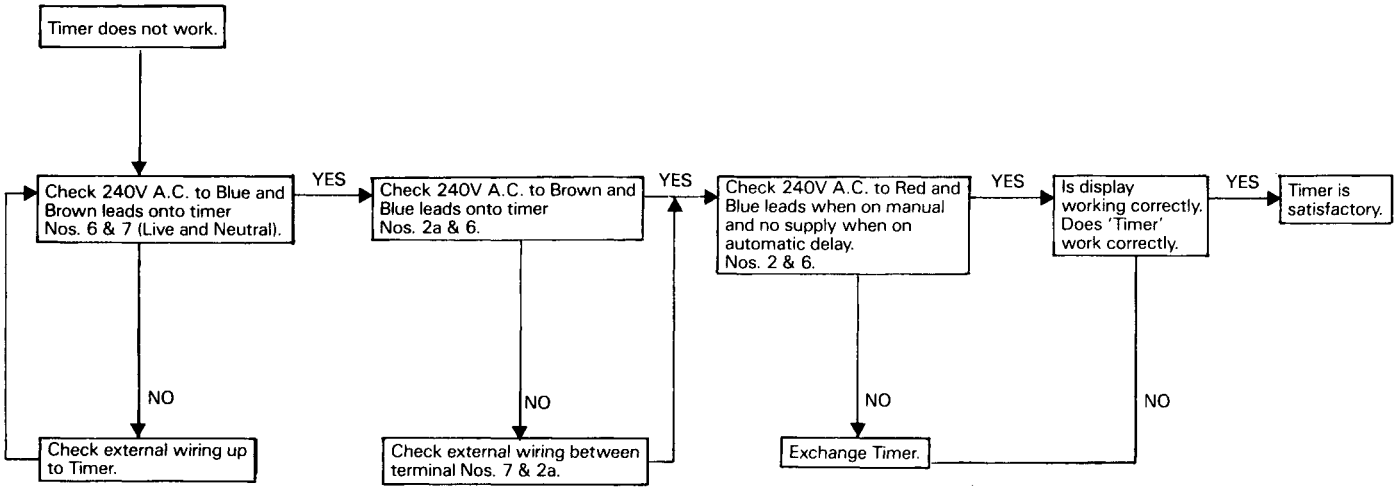

START
Burner does not light.
Check gas at appliance. If necessary, check polarity and earth quality.
Check gas to burner. (Light manually).
YES
NO
Check gas supply to burner. Correct any fault.
Check operation of switches - page 16. For oven, check timer - see page 15.
Attempt to light using ignition system – does system spark?
YES
NO
Repeat ignition. Does igniter spark?
YES
NO
Exchange spark generator unit.
Does burner light?
YES
NO
Fault in gas system - check, using relevant procedure.
(a) Check 240V A.C. input to generator between black and blue wires with ignition switch depressed and then red and blue wires with the thermostat on and timer set on manual. Exchange faulty wires as necessary. Ensure all connections are clean and tight.
(b) Check continuity of H.T. wires from generator to spark electrode.
(c) Visually check for spark tracking from H.T. component to earthed metal component (e.g. fixing bracket).
(d) Check ceramic insulator for cracks.
(e) Unplug high tension wire from spark generator – with meter on Ω x 100 scale, ensure resistance from disconnected high tension wire to any earth point is infinity (∞Ω).
(f) Check continuity from earth electrode to generator earth.
(g) Check spark gaps and electrode alignment.
Ignition system is now in working order. Instruct customer as necessary.
YES
Exchange spark generator unit.
Does oven ignition stop when burner is alight?
YES
NO
Does oven HT wire go to terminal marked OV?
Ensure electrode tip is in the flame.
NO
Correct any fault.

Fig. 10

TIMER


Timer does not work.
Check 240V A.C. to Blue and Brown leads onto timer Nos. 6 & 7 (Live and Neutral).
YES
Check 240V A.C. to Brown and Blue leads onto timer Nos. 2a & 6.
YES
Check 240V A.C. to Red and Blue leads when on manual and no supply when on automatic delay. Nos. 2 & 6.
YES
Is display working correctly. Does 'Timer' work correctly.
YES
Timer is satisfactory.
NO
Check external wiring up to Timer.
NO
Check external wiring between terminal Nos. 7 & 2a.
NO
Exchange Timer.
NO

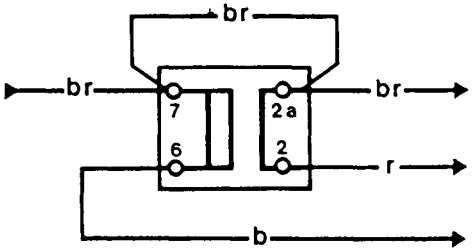

br
br
br
7
2a
6
2
r
b

Fig. 11

SWITCHES

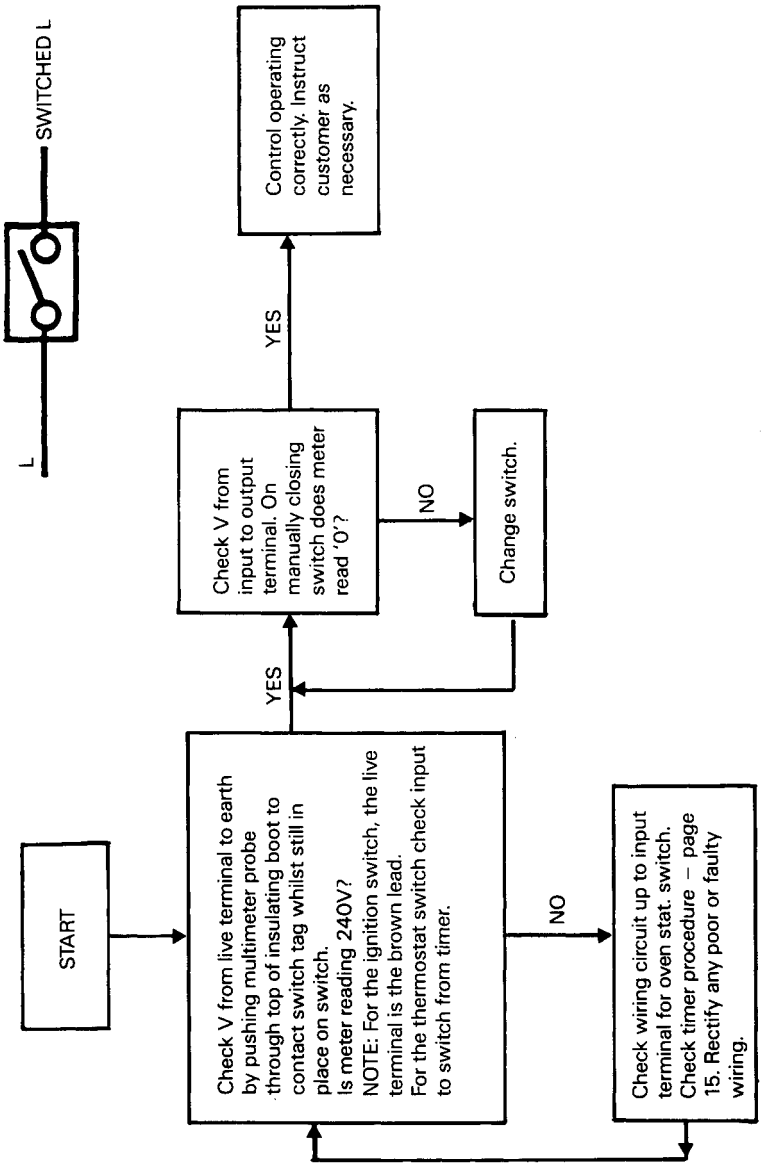
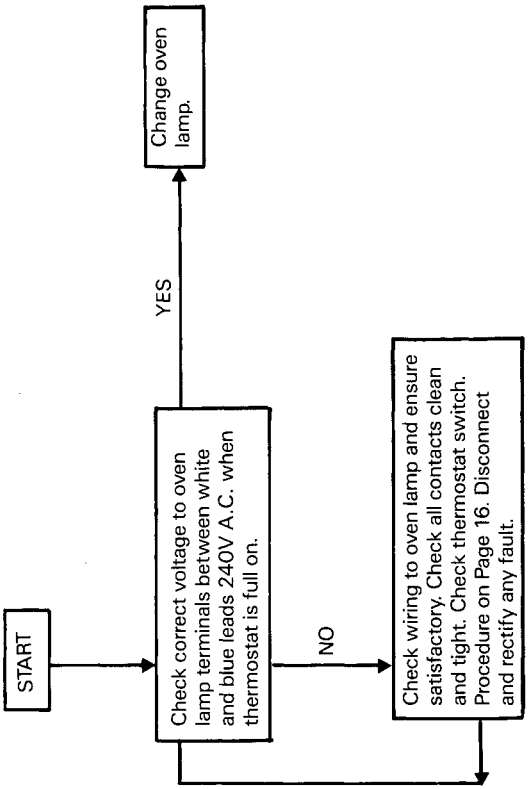

START
Check V from live terminal to earth by pushing multimeter probe through top of insulating boot to contact switch tag whilst still in place on switch.
Is meter reading 240V?
NOTE: For the ignition switch, the live terminal is the brown lead.
For the thermostat switch check input to switch from timer.
NO
Check wiring circuit up to input terminal for oven stat. switch.
Check timer procedure – page 15. Rectify any poor or faulty wiring.
YES
Check V from input to output terminal. On manually closing switch does meter read '0'?
NO
Change switch.
YES
Control operating correctly. Instruct customer as necessary.
L
SWITCHED L

Fig. 12

OVEN LIGHT


START
Check correct voltage to oven lamp terminals between white and blue leads 240V A.C. when thermostat is full on.
YES
Change oven lamp.
NO
Check wiring to oven lamp and ensure satisfactory. Check all contacts clean and tight. Check thermostat switch. Procedure on Page 16. Disconnect and rectify any fault.

SHORT SPARES LIST

Key No.	G.C. Part Number	Description	No. Off	Makers Part Number	
19	073 240	Side Casing Complete – L.H.	1	C2396C0	
21	073 242	Side Casing Complete – R.H.	1	C2396D0	
24	073 124	Front Upright Trim – L.H.	1	C2224A2	
26	073 126	Front Upright Trim – R.H.	1	C2224B2	
46	073 003	Lamp	1	D2593A0	
51		F.S.D./Solenoid Valve Assembly – Diamond 'H' GSD 307	1	B2628A0	
59	386 738	Ignition Electrode – Kigass E026A0000	1	C1826A0	
66	004 288	Oven Seal – Top	1	29197C0	
68	073 269	Oven Seal – Sides	2	29197G0	
70	073 130	Frame Bottom Trim	1	C2223A1	
76	010 542	Oven Liner – Top	1	A0119B2	
77	004 700	Oven Liner – Side	2	47062A1	
78	004 775	Oven Liner – Back	1	46792A2	
90		Outer Door Glass and Trim Assembly	1	A1491C0	
92	073 486	Oven Door Handle Assembly	1	C1545W0	
109		Inner Door Glass Assembly	1	A1489C0	
139	385 854	Grill Electrode – Derlite	1	39288A1	
157	010 205	Grill Pan Complete	1	B0205A0	
160	073 665	Grill Pan Handle	1	B2320A0	
190		Grill Door Glass	1	B2623A0	
192	073 159	Grill Door Handle	1	B2142A2	
211		Hotplate Tap Assembly – Rapide	2	C2755A0	
212		Hotplate Tap Assembly – Semi Rapide	2	C2756A0	
215		Grill Tap Assembly	1	C2757A0	
218		Oven Thermostat Diamond 'H' 110076B2	1	39827H0	Alt.
218A		Oven Thermostat Copreci MT.15700R/49	1	39827F0	
220		Thermostat Switch Kit	1	E1812A0	
225	072 056	Valve Block Assembly	1	C1389A0	
248	072 775	Bowden Cable Assembly	1	C1514A0	
252	381 751	Miniature Microswitch – Burgess VBF2-1097	1	D1792A0	Alt.
252A	397 771	Miniature Microswitch – SAIA XGK52-Z79	1	D2876A0	
262	073 168	Ignition Push Button	1	D1775E0	
279	073 174	Hob Weld Assembly	1	A1519A2	
286	385 891	Hotplate Electrode – Derlite	4	39871A0	
298	073 175	Hob Front Trim	1	C2234A0	
300	073 177	Hob Side Trim Assembly – L.H.	1	C2290C0	
302	073 179	Hob Side Trim Assembly – R.H.	1	C2290D0	
303	073 180	Hob Rear Trim Assembly	1	C2259A0	
312	071 231	Burner Head – Rapide	2	C0232B0	
314	071 232	Burner Head – Semi Rapide	2	C0231B0	
316	073 257	Pan Support Complete	4	B2010A2	
324	073 185	Fascia Top Trim	1	C2244A2	
327	382 923	Timer – Turnright CA.7006	1	C2105A0	
329	073 088	Timer Knob Assembly	2	D2003E0	
338		Fascia Glass Assembly	1	B2071C0	
340	073 194	Fascia Bottom Trim	1	B2049A1	
347	072 346	Control Knob Assembly	6	D1969A0	
348	410 205	Knob Clip – FT.2224	6	11013015	
350	074 194	Control Knob Bezel – Hotplate/Grill	5	D2917B0	
351	074 195	Control Knob Bezel – Oven	1	D2918B0	
353	072 932	Compression Spring	6	D2273A0	
369	384 618	Spark Generator – Turnright GL.320	1	39202A0	
369A	382 521	Spark Generator – Vernitron 407/1/72657/015	1	39202B0	
369B	382 582	Spark Generator – APCO MG.5 + 1 7424 Mk.2	1	39202D0	
379		Main Harness	1	C2723A0	
381	010 236	H.T. Cable Harness – Hotplate	1	B0147A0	
382	071 870	H.T. Cable – Oven	1	D1657A0	
383	010 238	H.T. Cable – Grill	1	D0230A0	
393	073 911	Lid Front Trim and Buffer Sub Assembly	1	E1741A0	
394		Glass Lid	1	A1825A0	
396	073 624	Glass Lid Handle Assembly	1	B2417B0	
401	073 626	Glass Lid Side Trim – L.H.	1	B2280A2	
403	073 628	Glass Lid Side Trim – R.H.	1	B2280B2	
405	073 630	Glass Lid Rear Trim	1	B2279B2	
408	073 103	Lid Hinge – L.H.	1	C2220A2	
410	073 105	Lid Hinge – R.H.	1	C2220B2	
442	073 222	Vent Panel	1	B2108A2	

NOTE: Failure to use manufacturers original spares could negate normal BSI approval of the product.

SERVICING NOTES

DISCONNECT FROM ELECTRICITY SUPPLY BEFORE SERVICING

NOTE: Turn off gas supply before servicing any gas carrying components. After satisfactory servicing ensure that serviced parts function correctly. If gas carrying components have been serviced always test for gas soundness.

A. REMOVAL OF FASCIA PANEL

1. Disconnect from electricity supply and remove all gas control knobs together with springs and bezels.
2. Open grill door and remove 2 inner screws from underside of the fascia.
3. Pull grill pan forward, lift fascia off and rest it on the grill pan taking care not to strain the wiring.
4. Disconnect wiring from clock at right-hand end. Remove the earth lead from the clock bracket.
5. Replace in reverse order taking care that wiring is fed behind fascia and does not become trapped. **NOTE:** Rewire as wiring diagram ensuring that the earth wire is re-fitted correctly.

NOTE: When re-assembling fascia panel, first align fascia top trim with hotplate front trim. Then move bottom of fascia into position.

B. REMOVAL OF HOTPLATE

1. Repeat operations 1 to 3 of Section 'A'.
2. Remove pan supports, burner heads and burner bodies.
3. Remove the 4 screws from the front of the hotplate as shown in Fig. 13 (2 each side).
4. Pull appliance forward and remove the two screws from the rear of the appliance, securing the vent panel to the hinge mounting brackets (indicated 'a' in Fig. 14). Remove Vent Panel. **(NOTE:** Partially lower lid and remove vent panel from front of cooker.)
5. Remove the two screws securing the rear of the hotplate as shown in Fig. 14 (indicated 'b').
6. Slide hotplate back and lift up at the rear to disengage burner tubes. Lift hotplate up at the front, disconnect H.T. leads from the electrodes and remove hotplate.
7. Re-assemble in reverse order.

Fig. 13

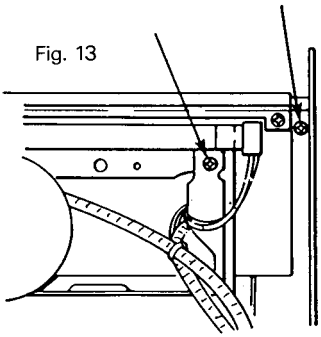
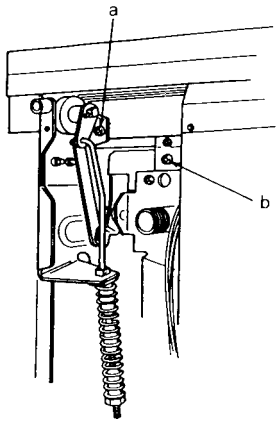


Fig. 14



C. REMOVAL OF SIDE PANEL

1. Remove hotplate as described in Section 'B'.
2. Remove 2 screws from the top of the side panel and two screws from the rear.
3. Ease panel off the top support strut and out of the bottom locations.
4. Panel replacement is done in reverse order taking care that the bottom studs in the side panel locate into the holes in the chassis.

D. OVEN DOOR

D1 Dismantling Oven Door

1. Open the oven door and separate the inner and outer glass (which are held together by means of a magnetic catch) by pulling the panels apart. Lift the inner glass off its hinge pins.
2. Supporting the door assembly remove 4 screws securing the top and bottom hinges to the oven front frame, lift door away from oven. Take care not to lose the hinge strengthening plates.
3. Remove 2 screws securing handle and magnet housing to door top extrusion.
4. Remove 2 screws securing each of the hinge assemblies to the outer door extrusions.
5. Re-assemble in reverse order ensuring the hinge plates are correctly assembled.

D2 Oven Door Seal Replacement

The oven door seal is in three parts all with the same type of fixing.

1. The side sections are removed by pulling the seal away from the oven front frame near to one of the ends until it disengages the hole in the front frame then unhook seal at the other end.
2. The top section is removed in the same manner as the sides.
3. Slide the rubber seals off their formers and then slide new seals on to the same formers.
4. Re-assemble new door seal in reverse order.
   NOTE: The oven door seal fitted to this cooker can be one of two types. A flattened seal with an integral sealing flap or a round section seal.
   Please note that if the first seal type is fitted then the sealing flap must point towards the door hinges at the left hand side of the oven and towards the oven at the top and right hand side.

E. DISMANTLING GRILL DOOR

1. Insert screwdriver blades into the small holes in the door hinges. Supporting the door with one hand remove the four screws (2 each side) that hold the door hinges to the front of the appliance, noting which hinge holes are used.
2. Place door on flat surface and remove screws from door handle. Pull handle off glass and remove glass panel.
3. To remove grill door side cheeks and infill strips, remove 2 screws and washers from bottom trim noting which way round side cheeks are fitted.
4. Re-assemble in reverse order.

F. OVEN THERMOSTAT REMOVAL

1. Turn off both the gas and electrical supply.
2. Remove the right-hand side panel as described in Section 'C'.
3. Disconnect the oven supply pipe from the thermostat body.
4. Remove the loose oven roof and unclip the phial which is located in the roof of the oven (Fig. 15) feed phial through the hole in oven.
5. Remove the disc and spring from the thermostat spindle taking care not to lose the spring.
6. Disconnect the leads to the thermostat front switch.
7. Remove the two screws which secure the thermostat body to the gas rail, and remove the thermostat assembly complete.
   NOTE: Between the thermostat and the gas rail there is a sealing gasket or 'O' ring.
8. Reassemble by feeding phial through hole in oven first then screw the thermostat body to the gas rail ensuring that the sealing gasket or 'O' ring is correctly fitted between the thermostat and the gas rail.
   Check also that the thermostat phial is securely clipped in the oven roof and that the capillary is not damaged by the loose oven roof.
9. Check for leaks before fitting hotplate. Re-assemble in reverse order.

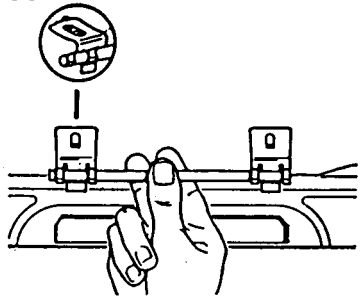


Fig. 15

G. HOTPLATE TAP REMOVAL

1. Turn off gas supply and electricity supply.
2. Remove hotplate (See Section 'B').
3. Remove the two screws retaining the gas tap assembly to the gas rail.
4. Re-assemble in reverse order, ensuring that the sealing ring is between the tap and the gas rail and that the tap is at right angles to the rail.
5. Check for leaks before fitting hotplate.

H. GRILL TAP REMOVAL

1. Turn off gas supply and electricity supply.
2. Remove hotplate (See Section 'B').
3. Disconnect grill supply pipe from rear of tap.
4. Remove the two screws retaining the gas tap to the gas rail.
5. Re-assemble in reverse order, ensuring that the sealing ring is between the tap and the gas rail, and that the tap is at right angles to the rail.
6. Check for leaks before fitting hotplate.

I. TO CHANGE CLOCK ASSEMBLY

1. Disconnect the electricity supply.
2. Remove the fascia panel (See Section 'A').
3. Remove both clock control knobs (pull off).
4. Remove 4 screws securing the clock mounting bracket to the fascia top and bottom trims.
5. Prise clock out of the mounting bracket by depressing the side clips.
   NOTE: This action may be aided by using a thin probe such as a small screwdriver or steel rule.
6. Fit new clock and re-assemble in reverse order. Re-wire as wiring diagram.

J. GRILL BURNER REMOVAL

1. Remove grill pan and grid from grill compartment.
2. Pull H.T. lead off electrode at rear of grill burner.
3. Remove grill compartment top front cover plate (2 screws) taking care not to lose fibre washers.
   Remove two screws from front of grill burner whilst supporting it as shown in Fig. 16, lower front end of burner and withdraw.
4. Re-assemble in reverse order ensuring locating screws pass through the grill fret support bracket.

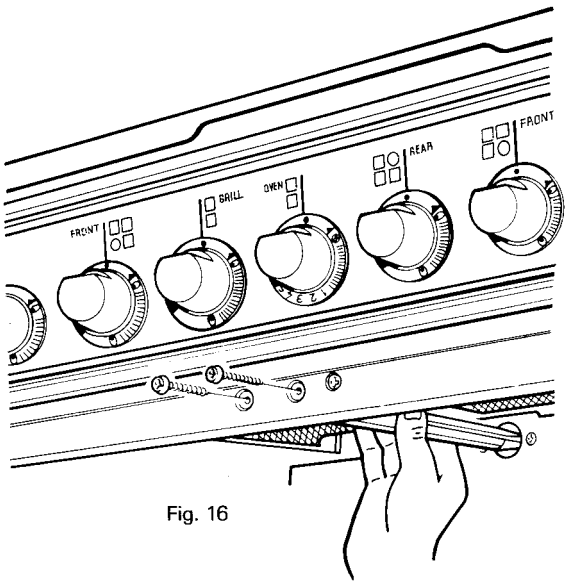


Fig. 16

K. TO REMOVE OVEN BURNER/SOLENOID/ FLAME SUPERVISION DEVICE ASSEMBLY

1. Pull cooker forward and disconnect from gas and electricity.
2. Remove panel from bottom rear of cooker by unscrewing four screws (2 each side). Tilt cooker forwards and withdraw panel.
3. Disconnect the oven supply pipe from the solenoid/flame supervision device assembly.
4. Undo four screws from electrics panel.
5. Remove single screw securing the solenoid leads to the electrics panel, disconnect leads from connections. Disconnect H.T. lead from the oven burner electrode.
6. From inside the oven remove three screws and washers securing the oven burner assembly to the oven. Remove assembly from rear of cooker.
7. On re-assembly place burner approximately in its correct position and then from inside oven lift burner upwards and fit the left-hand rear screw.
8. Re-assemble in reverse order, turn on the thermostat and check for leaks.

L. TO REPLACE SOLENOID/FSD VALVE

1. Repeat operations 1 to 6 on the section dealing with removal of the Oven Burner/Solenoid/Flame Supervision Device Assembly.
2. Disconnect FSD phial from the clip securing it to the burner box assembly. Slide phial out of the assembly.
3. Remove spring clip from end of burner.
4. Slide burner off injector carrier.
5. Remove injector and washer. Note position of Solenoid/FSD body.
6. Remove locknut from injector carrier and remove FSD from burner box.

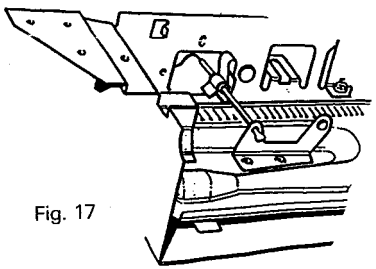


Fig. 17

7. Transfer injector to new Solenoid/FSD assembly ensuring copper sealing washer is in place.
8. Re-assemble in reverse order ensuring FSD phial is located as in Fig. 17.

M. TO REPLACE OVEN ELECTRODE

1. Disconnect appliance from the electricity supply.
2. Remove oven furniture.
3. From inside oven, unscrew the electrode mounting bracket from the assembly. Take care that electrode lead is retained, otherwise it may become inaccessible.
4. Separate the electrode from the electrode mounting bracket by removing the single securing screw, transfer electrode lead to new electrode.
5. Re-assemble in reverse order ensuring that the electrode mounting bracket is fitted correctly, behind location tab.

N. TO REPLACE GRILL ELECTRODE

1. Perform operations 1-3 of Section 'J'.
2. Remove single screw attaching electrode to bracket.
3. Replace with new electrode in reverse order.

O. TO REPLACE HOTPLATE ELECTRODE

1. Remove pan support, burner head and burner body.
2. Remove screw securing electrode to burner base and pull electrode out.
3. Pull the electrode lead off the electrode and transfer on to new electrode.
4. Re-assemble in reverse order.
5. Check ignition on all burners is satisfactory.

P. TO REPLACE OVEN LIGHT BULB

1. Disconnect from electricity supply.
2. Open oven door and remove oven furniture.
3. Screw out the oven light lens and unscrew old/faulty bulb.
4. Replace with new bulb and re-assemble in reverse order.

Q. TO REPLACE SPARK GENERATOR

1. Disconnect from gas and electricity supply.
2. Pull appliance forward and undo the four screws securing the electrics panel to the chassis and release main harness from twist tie.
3. Pivot back the electrics panel.
4. Pull off all the connections to the Spark Generator.
5. Slacken off the two pozidriv screws and remove the spark generator.
6. Re-assemble new unit in reverse order, ensuring leads do not become trapped. (Re-wire as wiring diagram.)

R. TO REPLACE OVEN THERMOSTAT SWITCH

1. Disconnect from electricity supply and remove fascia panel (See Section 'A').
2. Remove the disc and spring from the thermostat spindle.
3. Pull wiring off switch.
4. Remove single screw fixing switch to thermostat and remove switch.
5. Re-assemble in reverse order.

S. HOTPLATE LID TENSION ADJUSTMENT

1. Pull cooker forward and disconnect from gas.
2. Raise lid, and remove lid tensioning nuts and springs. (see fig. 18).
3. Close lid and slacken hexagonal lid alignment adjuster screws. (see fig. 18).
4. Adjust alignment as necessary ensuring a minimum gap of 1.5mm between top of hob side trims and lid side trims. Re-tighten adjuster screws.
5. Raise lid, replace lid tensioning nuts and springs.
6. Adjust springs by rotating both adjusting nuts upwards to tension or downwards to slacken. Adjusting nuts must be set the same both sides so that the lid closes gently when released from the half open position.

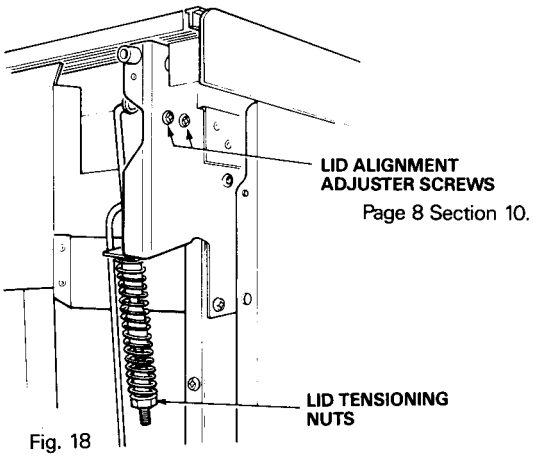


Fig. 18

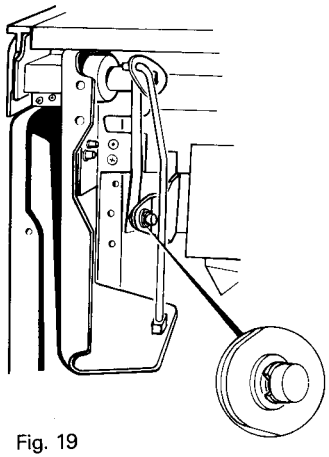


Fig. 19

T. TO CHANGE HOTPLATE CUT OFF VALVE

1. Pull cooker forward and disconnect from gas removing the flexible hose and the ½" B.S.P. elbow.
2. Remove hotplate (See Section 'B').
3. Remove both gas rail supply bundy pipes.
4. At rear of valve remove the circlip indicated in Fig. 19. Disengage connecting pin and remove washer.
5. Remove the two screws securing valve assembly to its rear fixing plate. Pull assembly forward and out of the appliance.
6. Remove cable from valve by releasing screw holding 'P' clip.
7. Transfer all connected components from faulty cut-off valve to new valve.
8. Re-assemble appliance in reverse order, ensuring that the valve assembly does not leak.

U. TO ADJUST HOTPLATE RESET DEVICE CABLE

1. Remove hotplate (See Section 'B').
2. With the lever on the cut off valve pulled forward the cable adjuster must be rotated until there is 3mm free travel at the push button.
3. Check that the ignition microswitch operates when the cable is adjusted as above.
4. Release the cut off valve lever and depress the push button fully; the cut off valve lever must be fully operated back to the roll pin stop. Also, the lever arm on the gas-on (valve) switch should be released.
5. If either 3 or 4 above are not satisfied, then slight adjustment of the cable is necessary.

V. TO REPLACE SPARK IGNITION MICROSWITCH

1. Remove hotplate (See Section 'B').
2. Pull wiring off switch.
3. Remove two screws from faulty microswitch, take care of top cover and spacer underneath.
4. Fit new switch and re-assemble in reverse order.
5. Check ignition is working correctly and that the grill and oven ignition works with the lid down. If not refer to Section 'U' or Fault Finding on Page 14.

W. TO REPLACE GLASS LID ASSEMBLY

1. Remove hotplate (See Section 'B').
2. Holding the lid in the fully open position with one hand, remove the 2 screws from each side of the hinge bosses.
3. Remove lid and replace in reverse order.

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